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THE NATIONAL

MARCH 11, 1961

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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VOLUME 144 MARCH 11, 1961 NUMBER 10

THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.



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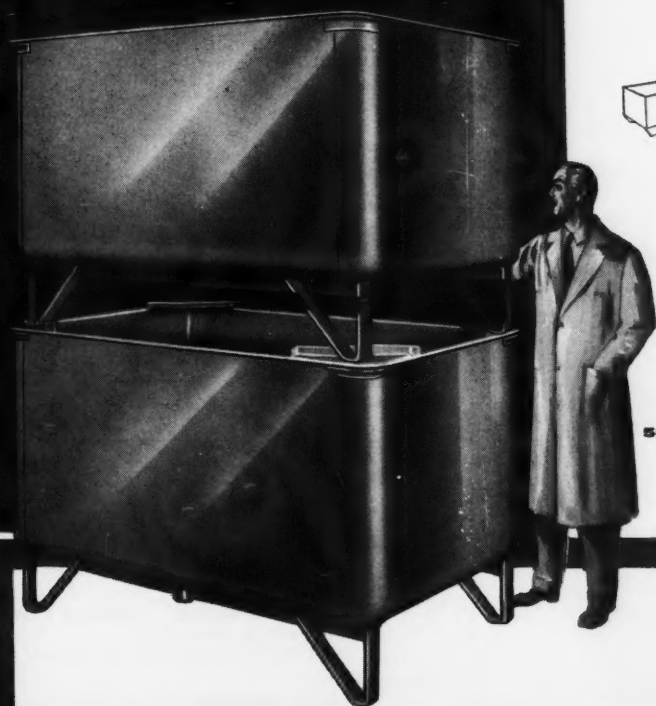
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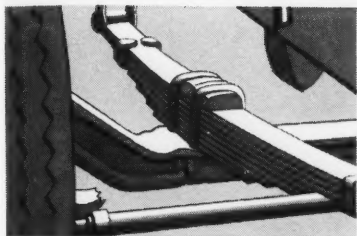
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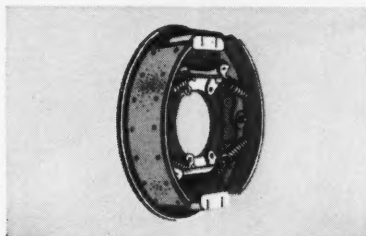
You save more . . . because you can carry more every trip! Functional chassis construction provides maximum strength with minimum weight for top payloads. Ford's tilt-cab design distributes more weight to the set-back front axle to increase payloads by as much as 1,000 pounds. And parallel ladder-type frame with 34-inch width—standard on all Ford models—allows you to install special-purpose bodies more easily and at less cost.





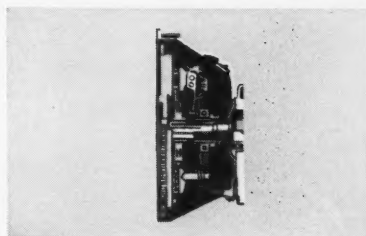
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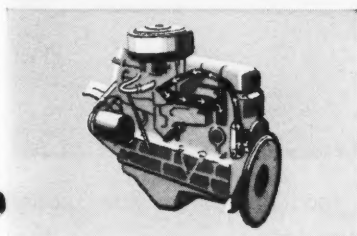
SAVE WITH 39% LONGER BRAKE LINING LIFE

The Ford F-600's improved rear brakes have a more positive retracting spring that completely disengages linings from drums for longer brake lining life. In certified tests rear brake linings lasted 39% longer.



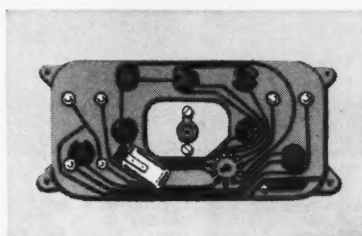
SAVE WITH HEAVY-DUTY 11½-INCH CLUTCH

A big HD 11½-inch clutch is now available with Ford's 292 and 292 HD V-8's for increased durability. Its large 140.8-square inch lining area dissipates heat faster for longer clutch life and greater dependability.



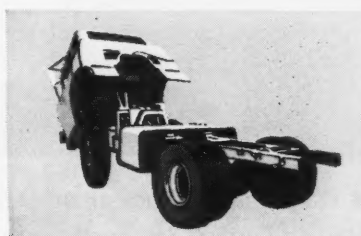
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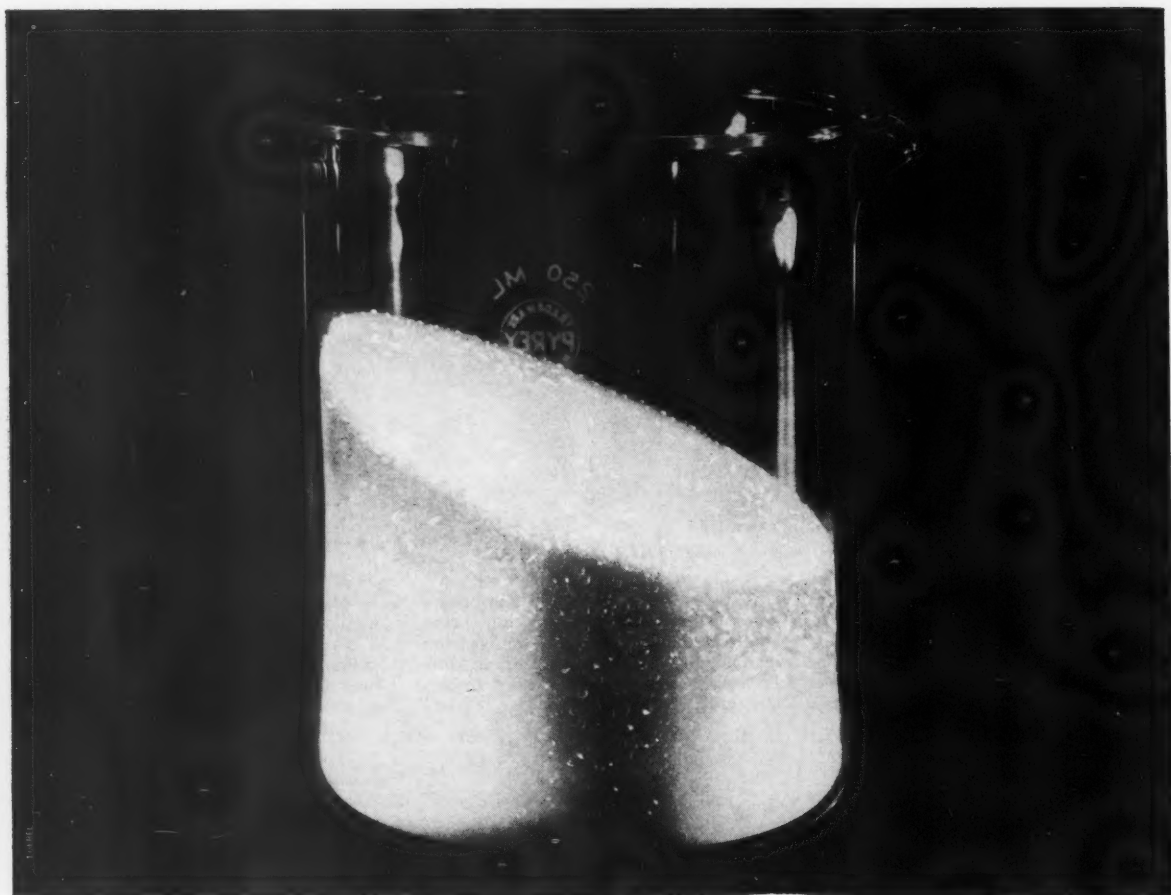
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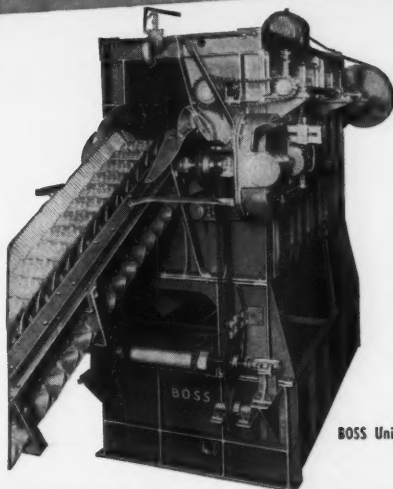


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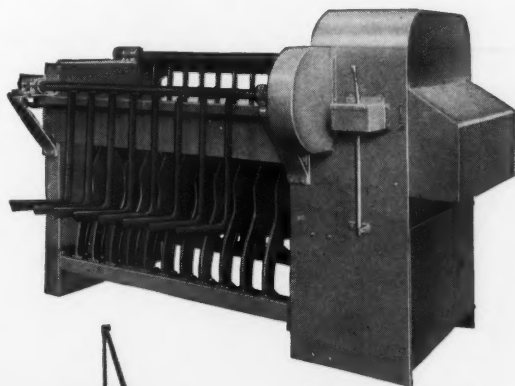
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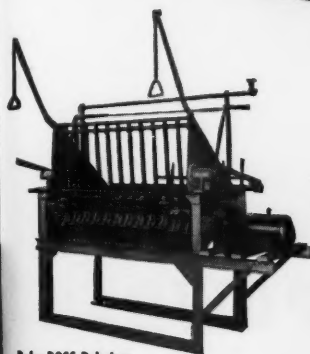
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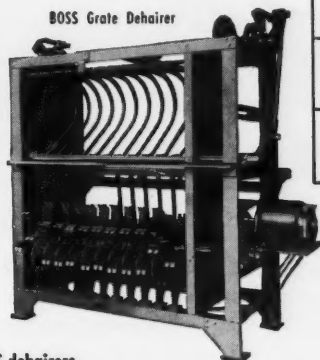
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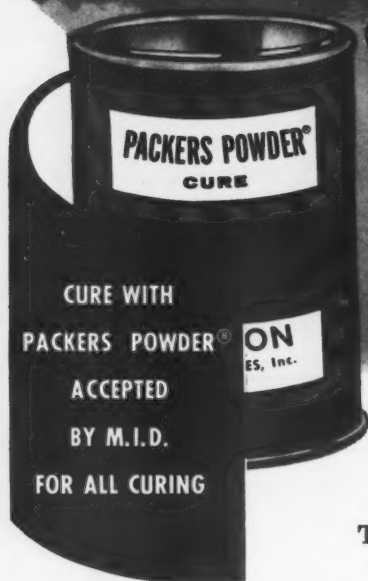
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Manufacturing Chemists for the Food Industry

March 11, 1961

VOLUME 144 NO. 10

Build a Bridge

COMMUNICATION is a big word that has been thrown about so wildly in recent years that we feel a trifle squeamish about employing it. However, inability or unwillingness to use this facility effectively has contributed to difficulties the meat industry has experienced in many areas.

One example of such failure was uncovered at the meeting of Livestock Conservation, Inc., last week when it was pointed out that packers have done relatively little to bring home to individual producers the extent and significance of meat and by-product damage—whether caused by disease, parasites or mishandling—they find when they strip the “cover” off livestock.

We are not so starry-eyed as to believe that all such loss can be prevented, but we do believe that the staggering \$81,000,000 annual bill could be reduced significantly if a practical and inexpensive means could be devised for communicating information between packers and producers. Exhortation and generalizing about livestock losses may do some good, but we believe many more producers would be impelled to act if they were shown the consequences of their own tolerance of disease and mishandling in livestock production and marketings.

The difficulty of communication increases tremendously when we try to convey ideas to a larger group—such as consumers—but we believe it is imperative that the industry try to build such a bridge in the realization that the meat business is not just ours and the producers.

The storms that have arisen, and probably will hurt the industry for years, in connection with humane slaughter, grading and smoked meats processing, might have been avoided or minimized had an adequate program of education and explanation preceded argument and action.

News and Views

The Entire meat packing industry in Kansas, including plants operating under federal inspection, would pay the costs of a new mandatory state meat inspection program under a bill (HB-407) sponsored unanimously by the public health committee of the Kansas House. The measure, which carries an effective date of July 1, 1962, would require slaughterers operating under either state or federal inspection to make quarterly payments to the state at the rate of 12¢ for each 1,000 lbs. liveweight, or major fraction thereof, of meat so inspected during the three preceding calendar months. Non-slaughtering processors also would pay 12¢ per 1,000 lbs. of meat inspected under either the state or federal program.

The Kansas State Board of Health would administer the new state meat inspection program, which would cover all plants not inspected by the U. S. Department of Agriculture. The bill also provides for a voluntary poultry inspection program, which would be financed by plants using that service.

The financing plan for red meat inspection would be unique among states. The House public health committee, headed by Rep. Leo B. Dixon (R-Hanston), agreed with the Kansas Independent Meat Packers Association that mandatory state inspection is a “must.” The committee felt, however, that the KIMPA goal of 100 per cent state financing would not pass the House ways and means committee and decided that the entire industry should pay the inspection bill. The measure provides that payments should be made through the office of state director of revenue and should be placed in a separate “meat inspection fee” fund.

Establishment Of a regular subcommittee on regulatory agencies to examine the adequacy of the laws and their execution by the administrative agencies has been announced by Rep. Oren Harris (D-Ark.), chairman of the House interstate commerce committee. He said the new subcommittee will pick up where the special oversight subcommittee left off when it went out of business at the start of the Congressional session.

In the meantime, a departing member of the Federal Trade Commission has spoken out against those recommendations of James M. Landis, President Kennedy's special assistant on regulatory agencies, that would transfer the antitrust responsibilities of the FTC to the Department of Justice and shift the responsibilities of the Food and Drug Administration to the FTC. In certain instances, the FTC actually has broader authority in the antitrust field than the Department of Justice, noted Edward K. Mills, jr., upon his resignation as a commissioner. “Likewise,” he said, “there is no valid reason for transferring the duties of the Food and Drug Administration to FTC, which was never legislatively designed nor scientifically equipped to handle anything other than advertising in this highly technical area.”

Mills did not mention the Landis recommendation that jurisdiction over meat packer trade practices be transferred from the USDA Packers and Stockyards Division to the FTC. President Kennedy is scheduled to send a message on regulatory agencies to Congress on April 3.

“Men At Work” will be the theme of the 20th annual meeting of the National Independent Meat Packers Association, John A. Killick, NIMPA executive secretary, has announced. The convention is scheduled for Thursday through Saturday, April 13-15, at the Palmer House, Chicago. Killick said the program will include a number of seminars similar to those held at NIMPA regional meetings, where packers will discuss problems in such areas as meat grading, sausage production, curing, sales, accounting and employe relations. Meetings of NIMPA committees will begin two days before the convention and a national board meeting is set for April 12.



LCI Members Plan Hot Fight On Livestock Losses With New Tools

WITH MORE and better tools for reducing livestock losses now in existence, about 250 representatives of production, handling and processing segments of the livestock-meat industry convened last week in a spirit of optimism and determination at the 11th annual meeting of Livestock Conservation, Inc., at Des Moines.

Some of the highlights of the meeting included a proposal to buy grubby cattle as degraded animals (a practice which is said to be employed on one major market); the showing of a slide film directed at reducing the 11.33¢ bruise loss now suffered on each hog marketed; a report indicating an increase of .15 to .23 of a pound in the daily rate of gain of cattle on feed when they are treated with a systemic grubicide, and concrete proposals for reducing the \$81,000,000 annual bill now paid by the livestock and meat industry for poor production and handling practices.

OFFICERS-DIRECTORS: Officers of LCI for 1961-62 are:

President, Dr. Harry Kingman, jr., secretary of the American Veterinary Medical Association; first vice president, John C. Macfarlane, field director, New England Livestock Conservation, Inc.; second vice president, R. M. Dall, general manager, pork division, Armour and Company; secretary-treasurer, Paul Zillman, director, livestock department, American Meat Institute, and executive director, R. Harvey Das-



LOUIS I. THOMPSON, director, livestock service department, The Rath Packing Co., Waterloo, supplied narrative for new safe handling film strip on hogs. Back and belly damage pictures from the film are shown at left and right at top of page.

trup, Livestock Conservation, Inc. J. C. Rosse will continue as director of information.

Members of the executive committee are:

H. C. Aaberg, American Farm Bureau Federation; Jack Brenner, American National Cattlemen's Association; Dr. J. W. Cunkelman, chief veterinarian, Swift & Company; Eloy Erickson, National Livestock Exchange; L. A. Johnson, National Swine Growers Council; W. D. Knox, *Hoards Dairyman*; John A. Killick, executive secretary, National Independent Meat Packers Association; John Lehew, Pennsylvania Railroad Co.; Blaine Liljen-



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VISUAL APPROACH: Louis I. Thompson, director of the livestock service department for Rath, narrated the script for the premier showing of the colored slide movie, "Handling Hogs Safely." This series was developed for LCI by Rath in cooperation with other interior packers and Iowa State University. While it is to be edited before being released, the film has 26 slides and accompanying script that requires approximately 25 minutes for showing.

The series will be made available through LCI for about \$5, according to Thompson.

The film shows the manner in which the estimated bruise loss of 11.33¢ per hog marketed is inflicted and, more important, the ways



LEFT: Lewis Taylor, vice president, Cudahy Packing Co.; L. M. Kyner, vice president, The Rath Packing Co.; J. L. Olson, vice president, Geo. A. Hormel & Co., and O. F. Matthews, assistant vice president, John Morrell & Co.



RIGHT: Paul Zillman, director, livestock department, American Meat Institute; John Killick, executive secretary, National Independent Meat Packers Association; Lester Bookey, vice president, Bookey Packing Co., and R. Harvey Dastrup, executive director, Livestock Conservation, Incorporated, with headquarters located in Chicago.

in which this loss can be reduced. The script points out that in addition to the bruise loss, a loss of 6.75¢ per head for dead and cripples is partly attributable to handling.

The first slides in the series depict various sorting arrangements for loading hogs on the farm and the correct way of unloading and handling them at the market.

The film also shows the check points for inspecting a livestock van to assure its mechanical readiness for safe hauling. It documents the fact that driving hogs in large numbers, so that they bunch up, tends to bruise the backs and cripple them. Similarly, the use of a hot-shot, which the film script describes as having no place in hog handling, gets one positive reaction—a pileup of animals.

The film spotlights specific damage to various parts of the hog carcass, indicating that 61 per cent of all hog bruising occurs in the ham, 19 per cent in the bacon belly, 13 per cent in the shoulder and 7 per cent in the back.

Ham bruising is caused most often by kicking and prodding with sharp instruments and costs about 7.33¢ for each hog marketed, while injuries to the loin and back are caused by piling and beating with canes, whips and clubs and cost another 0.8¢. Belly injuries costing a little over 2¢ per hog marketed are caused by whips and clubs.

The film also illustrates several types of spreading injuries, generally due to poor footing, that fail to show up in the fresh meat but do appear in the processed product.

The excellence of the film, which could be used effectively by any

segment of the industry, has prompted the LCI safe handling committee to plan similar presentations on cattle and sheep.

In a series of talks on the topic, "Everyone Profits From Livestock Conservation," the leadoff speaker was John H. Litzelman, livestock feeder and cattle producer of Vermillion, S. Dakota.

1,000,000 ANIMALS: Estimated losses to the livestock industries from a variety of causes, most of which are preventable, total \$81,000,000 annually. In value this is equivalent to 1,000,000 meat animals—250,700 cattle, 124,000 calves, 589,800 hogs and 86,100 sheep—or is equivalent to 18¢ per cwt. alive, or 32¢ per dressed cwt., for each animal slaughtered. In terms of packer values, it is equivalent to 90 per cent of the average annual net income of the whole meat packing industry for the 10-year period from 1947 to 1957, on all operations, including non-meat.

What is being done and what can be done to cut down this staggering

loss? There are two owner groups, the livestock producers and the packers, who can act to bring about reduction since others in the meat team are their agents and should do their bidding. The material and the methods for preventing these losses have been assembled by LCI and it is a question of getting action from the owner groups. The packer has played an active part in trying to prevent livestock losses, while the livestock producer has not shown much interest, according to Litzelman. This is largely because the producer generally sees little evidence of damage which becomes apparent only when the animal is "uncovered."

While producers and feeders must accept the responsibility for bruises inflicted on animals in their possession and for condemnations resulting from diseases and parasites, the packing industry must accept the responsibility for notifying producers about these losses when they are found. Until the packing industry is willing to do this, either

NORMAN ERBE (center), Governor of Iowa, has an LCI booster button affixed to his lapel by Dr. Harry Kingman, jr., LCI president, while Howard Hill, president, Iowa State Farm Bureau Federation, approves the situation.





EXECUTIVE COMMITTEE members and officers in attendance included: (seated, left to right), John Macfarlane, New England Livestock Conservation, Inc.; Lewis Peggs, St. Louis Livestock Market Foundation, Inc.; Harold Stone, The Rath Packing Co.; Lewis Taylor, Cudahy Packing Co., and John Killick, National Independent Meat Packers Association. Standing (l. to r.) are: R. Harvey Dastrup, Livestock Conservation, Inc.; Dr. Harry Kingman, jr., American Veterinary Medical Association; D. B. Robinson, National Association of Land Grant Colleges and Universities; Dr. J. W. Cunkelman, Swift & Company; Paul Zillman, American Meat Institute; H. C. Aaberg, American Farm Bureau Federation; Rutherford Phillips, American Humane Association; W. D. Knox, Hoards Dairyman; J. C. Rosse, Livestock Conservation, Inc.; Luther Thompson, Omaha Union Stock Yards Co.; R. E. Parrish, Wilson & Co., Inc.; Don Magdanz, National Livestock Feeders Association, and Elof Erickson, National Livestock Exchange. About 250 attended the convention.

directly or indirectly through the producer's selling agent, the full impact of the shocking truth will not be brought home. Where condemnation, bruising and grub losses have been reported back to the feeder, he has admitted his responsibility. No repercussions should be expected from fair and realistic reports by the entire packing industry, Litzelman said.

PRACTICAL HELP: Specific instances of how LCI field service has helped his railroad improve its profit picture were described by B. C. Brandenburg, livestock marketing representative, Chicago & North Western Railway Co. After LCI staff members studied the railroad's procedures and facilities at its West Chicago livestock yard, and made recommendations for improvement of this operation, the railroad was able to win new business on the basis of its improved bruise-free service. This campaign netted 500 cars of new business which is being held, Brandenburg reported.

In the second instance, the railroad had LCI evaluate its service of trucking livestock from its own railhead in Chicago to the terminals of connecting roads. LCI made recommendations and the improved service was sold aggressively. Since this service reduces in-transit time by about 24 hours where interline connections are required, it has netted a substantial increase in traffic. Brandenburg commented that

heavier livestock loadings resulting from a 25,000-lb. minimum for the new 12 per cent freight rate reduction have not increased bruise, shrink or other transit losses.

Gene Gunter, commission man and president of the Wichita Livestock Exchange, described several livestock conservation measures employed at the Wichita terminal market. Wichita is training its personnel in proper livestock handling methods and, most significant, the terms of a union contract provide that a handler can be discharged if he abuses or mishandles livestock.

Packers on the market are conducting a grub-free campaign under which they will pay up to \$1 per head bonus for treated grub-free cattle.

Under the terms of the program, which runs from November 1, 1960, to May 1, 1961, the cattle must have been last treated at least 60 days prior to marketing; they must be marketed in a lot of eight head or more, and be inspected after slaughter. Participants are not penalized for grubby animals found in a treated lot. To date the highest payment made has been 75¢ per head. Side benefits gained by the feeders, such as better gains, easier handling and elimination of lice, have prompted many to forego their claims under the plan.

LOST PROFITS: Since the last dollar of return is usually the profit dollar, livestock conservation is a must, declared J. L. Olson, vice

president of Geo. A. Hormel & Co.

The impact of mishandling on profits can be observed in connection with trucking costs and the charges made against truckers for deads. The cost of the latter is shared between the trucker and Hormel. While one trucker earned \$10,272 and paid \$21 in loss claims (as did Hormel on his operation), another earned \$2,300 and paid \$71 in claims. One was carrying a loss ratio of 0.002 per cent while the other had a 3 per cent ratio. Hormel with a 1958 trucking bill of \$1,419,000 obviously could not afford to tolerate the poor trucking practices and high loss ratio of the second operator.

Olson then offered several practical suggestions for livestock handling at the packer level. Animals should have time to become quiet after sorting, and at all times, an ample supply of clean cool water. The packer should have a smooth parking and maneuvering area around his livestock pens. There is no point in preaching safe road practices only to bruise the animals at the unloading area. There should be suitable unloading and sorting facilities that do not place undue stress on either the animals or handlers. Unloading areas should be well lighted since animals balk at moving into strange darkness. Traffic areas should be cleaned and sanded as often as necessary, whether it be once a day or once a month.

In its pens at Austin Hormel has

replaced hand-painted signs with printed ones. In the pens signs become soiled quickly and replacing them with printed material is less costly.

GRUB BATTLE: The entire meat packing industry was urged by the participants in the national cattle grub committee meeting, directed by chairman Dr. J. W. Cunkelman, to consider grubby cattle as damaged animals and to adjust their bargaining accordingly. Several speakers attested to the need for such a hard-headed approach to the costly grub problem.

Mark Gould, assistant to the vice president, Monfort Feedlots, Greeley, Colo., observed that his principals operate a beef plant which dresses about 700 head daily. Losses from grubs on outside cattle run about \$12,000 per week, but there are no grubs on cattle coming from the firm's own feed lots where treatment for grubs is practiced. The Colorado Cattlemen's Association now recommends the use of systemic grubicides.

Another speaker, L. M. Kyner, vice president of the beef, veal and lamb departments, The Rath Packing Co., reported that his company has been disappointed with the response—just a dribble during the current season—to its offer to reimburse feeders up to \$1 per head for cattle found not grubby on the rail. In the light of the company's own experience there is no reason for this lack of interest. In the 1959-60 season, the company purchased a spray dip machine and treated 1,899 head, of which 97 per cent dressed out grub-free. The total cost of spraying these animals including chemicals, labor and depreciation on the equipment amounted to 86¢ per head. In 1959-60, Rath used Co-Ral and Ruelene sprays and had an increase in daily rate of gain of fed animals ranging from 0.125 to 0.231 lb.

Kyner observed that during the



HOG CHOLERA committee has a well-planned program for eradication.

grub season the damages due to trim and downgrading on grubby carcasses will run between \$8 to \$15 per head. In buying animals known to be grub-free, the firm pays \$1 per cwt. over the known grub-infested animals.

It was reported that at a western terminal market buyers are openly asking if cattle have been treated for grubs and if they have not refuse to bid. The rejected animals have been reshipped to other markets where grub losses have become disproportionately high.

In view of these facts, plus the successful Utah range test with 8,000 head (4,000 treated and 4,000 controls), the committee officials declared that systemic grubicides have been very successful in eliminating the grub damage when used as directed by the manufacturer. As side benefits, the treatment frees the animals from winter lice and gadding during the summer months with a resultant better calf crop and improved rate of gain, which may run as high as 0.25 lb. per day. There no longer is any question as to the economic value of systemic grubicides in controlling grub damage.

CHOLERA: At the meeting of the national hog cholera committee,

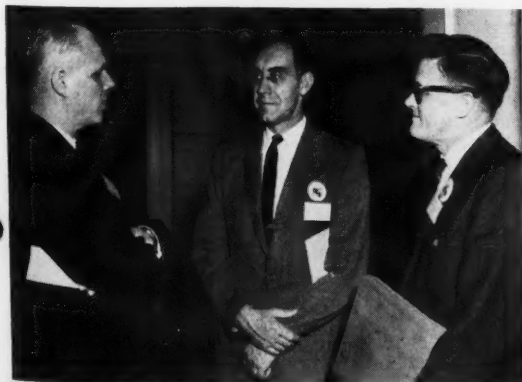
47 participants heard Dr. F. J. Mulhern, associate director of the animal disease eradication branch, USDA Agricultural Research Service, tell that 12 countries currently prohibit importation of American pork products because of hog cholera, and Dr. Kenneth Wells, veterinary director general, Canada Department of Agriculture, report that the recent hog cholera outbreak in Canada, which has been traced to U.S. sources, cost the Canadian government \$622,000 in indemnities for the 23,149 hogs that have been destroyed.

The hog cholera committee went on record as favoring a stepped-up campaign for eradication of the disease. A nine-point program, previously developed, was reaffirmed. In addition it was recommended that no indemnity program to compensate hog raisers for cholera losses should be considered until a state has met all of the control steps required under the program. It also was urged that efforts be made to step up vaccination of hogs with modified virus products to reduce the opportunity for outbreaks and maintenance of reservoirs of the disease. La Verne Johnson, National Swine Growers Council, was elected chairman of the hog cholera committee to succeed Dr. Mulhern.

The national brucellosis committee under Dr. S. H. McNutt, department of veterinary science, University of Wisconsin, set 1965 as the target date for all counties and states to meet the modified-certified requirements. Twenty-six states and 2,065 counties have achieved this status.

New Hampshire is the only state that has been certified as having eradicated the disease.

The group also urged that steps be taken to develop a sound practical program for swine brucellosis eradication.



PROBLEMS of hog health are being discussed by Dr. Stanley Hendricks, veterinarian, Iowa State Department of Health; Don Willem, traveling livestock supervisor, Armour and Company, and Dick Hansen, head hog buyer for Oscar Mayer & Co., at the Davenport plant.

INJECTION of bulk liquid carbon dioxide has been applied successfully in the cooling of meat shipments by one of the country's largest meat fabricators. The process, which is said to reduce the time delay in returning meat to a desired holding temperature, has improved handling and shipping methods while preserving meat quality.

Jefferson Packing Co., Hoboken, N.J., which supplies top-grade beef to hotel and restaurant purveyors, formerly used several 5-lb. slabs or slices of dry ice in each carton to accelerate pull-down time after packaging. With this method, the company encountered many handicaps involving time requirements, effect on the appearance of the product and production technique.

A Packer's Success With Injection of Bulk Liquid Carbon Dioxide For Cooling of Meat Shipments

The localized cooling effect of a piece of dry ice reportedly entailed a lengthy period of time before a stabilized temperature existed throughout the meat mass. Often, the central section took hours before it was cooled from a temperature of 40° to 50° F. down to the ideal 32° F.

In an attempt to shorten this cool-down period Jefferson Packing, with the cooperation of the Cardox division of Chemetron Corp., Chicago, initiated a series of tests using the injection of bulk liquid carbon dioxide. The resulting reduction in time prompted a complete change in cooling procedure by the New Jersey packing firm.

Cardox installed a storage receiver and its patented Vapor Recycle system to bring bulk liquid carbon dioxide to its point of use at the carton packing station. An automatic reset cycle timer operates

a solenoid valve that discharges CO₂ through a specially-designed carton piercing lance. The timer is adjusted to allow the required amount of CO₂ to pass through and will repeat this amount automatically every time the push button switch is depressed.

After the carton has been filled, weighed and strapped, the operator simply inserts the lance and hits the switch. Injection times range from 15 to 30 seconds, depending on the temperature of the meat as packaged. No pressure buildup is encountered because the carton's construction allows escape of any vapors formed. The carton is pre-cut to accept the lance and is sealed easily with a strip of tape.

The discharge of liquid CO₂ through the lance results in a spray

cant improvements in plant operating procedures since the injection system was instituted, but heightened product quality and appearance reportedly have been especially noteworthy. Jefferson Packing Co., which processes and ships about 300,000 lbs. of fabricated meat sections per week, reports that shipments of injected cartons are arriving at their destinations in much better condition. Consignees have noted that the meat possesses a fresher look, with full retention of natural bloom. The sudden temperature reduction has all but eliminated the fluid loss and soggy cartons that resulted from use of other meat cooling methods.

With the older packaging method, it is claimed, there was local high



SPECIAL LANCE is used to inject sealed cartons of fresh meat with liquid carbon dioxide in packaging line of Jefferson Packing Co. Heat is absorbed uniformly from entire load, reducing the temperature of the product quickly.

of fine dry ice particles (snow) which cover the surface of the meat completely. Heat is absorbed uniformly from the entire carton load and temperature reduction is obtained quickly. The handling of small pieces of dry ice is avoided and a more streamlined production process is said to be the result.

Of considerable importance is the ability of the injection system to be used for recooling cartons that are delayed in shipment. Formerly, this meant that strapping would have to be removed, cartons unstacked, dry ice put in, strapping replaced and cartons finally restacked. Now the lance simply is inserted and the injection is made without disturbing the stack or unstrapping. Considerable savings on handling costs and time are achieved, according to the packing firm.

There have been several signifi-

pressure between the dry ice slabs and meat, which caused meat in the immediate area of the cake to become discolored. With CO₂ deposited in a film to absorb heat more rapidly by an increased heat transfer area, this condition has been avoided.

The favorable comments of distributors have convinced the packing company that this new technique not only has resulted in an improvement in production, but it also has helped the firm to produce a more salesworthy product. Dry ice has been replaced by bulk storage in which there is no loss of carbon dioxide and all purchased material is put to productive use, according to Jefferson Packing Co.

(For more information on new meat plant uses for carbon dioxide, see *THE NATIONAL PROVISIONER*, September 10, 1960, page 21.)

Processing— Storage Unit...

AT RIGHT TOP: Front view of plant of Don Smith & Sons Meat Co., Los Angeles, is shown. Note evaporative condenser on roof above compressor room. BOTTOM: President Donald H. Smith (left) discusses infeed conveyors at loading end of freezing tunnel with federal and state inspectors.



Is Designed Around Blast Freeze Tunnel

THE OPENING of a new, full-capacity processing and storage facility in Los Angeles for Don Smith & Sons Meat Co. has been announced by Donald H. Smith, president of the 10-year-old concern. Formerly located in nearby Culver City, the company processes a variety of beef products ranging from portion-size beef patties and "steakettes" to meat balls.

The entire plant operation was designed and installed by Kohlenberger Engineering Corp. of Fullerton, Cal., manufacturer of custom refrigeration equipment. Built

to specifications requiring a heavy-duty, continuous-product-flow refrigeration system with minimum maintenance, the new facility is designed around an 80-ft.-long freezing tunnel.

Processing operations are continuous, starting with transfer of boneless beef from the tempering freezer to an air-conditioned processing room where the meat is formed to the desired shape and weight. From the forming machines, the shaped portions are conveyed on two 24-in. sanitary wire belts through the specially designed air blast freezing

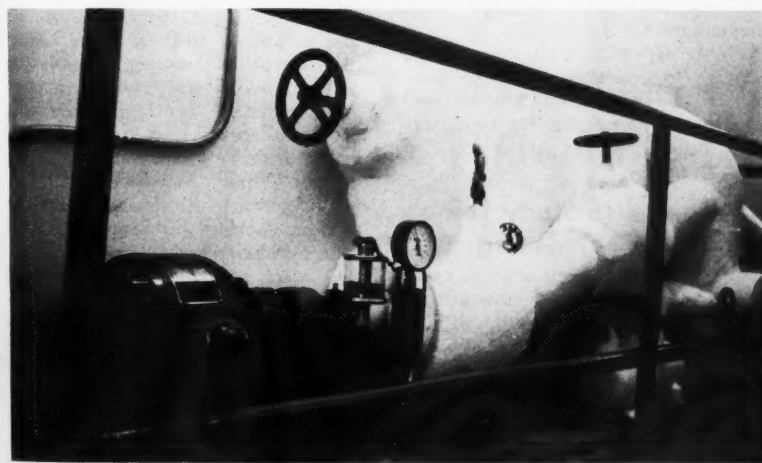
tunnel. The 80-ft.-long tunnel trip (at -30°F.) requires only four and one-half minutes.

From the tunnel discharge, the frozen meat product passes either directly to packaging machinery infeeds or, depending on processing requirements, via the breaching machine to an air-conditioned packing room. Transfer to the -10°F. freezer is the final sequence in the new facility's essentially circular continuous flow path.

Designed and constructed under a single responsibility concept, the new plant reflects in detail the functional requirements of its versatile refrigeration system. After considering both operating cost and the plant's continuous, heavy-duty needs, engineers specified a two-stage booster system to maintain freezing temperatures at minimum power cost. Ammonia was chosen as the refrigerant because of its low cost and ease-of-handling.

LOADING CAPACITY: Product loading capacity is rated at 2,400 lbs. per hour with presently-installed air circulation equipment. By adding more units, the capacity can be increased to 4,000 lbs. per hour. Three evaporator coils, with 16,400 sq. ft. of combined effective area, have been installed and are sufficiently large to accommodate maximum-capacity operations. Each coil measures 16 ft. x $29\frac{3}{4}$ in. x $21\frac{1}{2}$ in.

In the down-feed recirculation system, turbo-seven liquid ammo-



LIQUID recirculating pump supplies -40°F. liquid ammonia to blast freezing, storage freezer and tempering freezer at Los Angeles plant.



INTERIOR of tunnel showing 24-in.-wide steel mesh conveyor belts, axial vane fans, blast freezing coils and system's low-pressure liquid receiver.

nia pumps circulate refrigerant at 65 gals. per minute. Entering the top headers of the evaporators, liquid ammonia (NH_3) flows by gravity through the coils to a low-pressure receiver. A conventional water defrost header and drain pan are installed with each coil.

Air is circulated in the tunnel by five axial vane fans which discharge 112,500 cfm. downward onto the conveyor belt. The 10-bladed, 36-in.-diameter, heat-treated aluminum fans are connected directly to motors rated at 1,800 rpm.

The storage freezer is cooled by two unit coolers which also are fed by the recirculating pump and connected to the low-pressure receiver via pipes. The tempering freezer utilizes a unit cooler, which is connected in a similar manner.

Sub-cooled, high-pressure liquid feed to the low-pressure receiver is controlled by a float switch and solenoid. A separate float switch is installed to actuate a high-level warning and liquid shut-off system.

CONTROL SYSTEM: Liquid feed requirements for six separate evaporators are satisfied by one liquid control system. All low-temperature evaporators in the plant are connected on the suction side to the low-pressure receiver which is gauged for 50 ft./minute gas velocity. This effectively protects the booster compressor from liquid slugging.

Air-conditioning requirements are met by two special stainless steel, ceiling-mounted units in the processing room and another model in the packing room. Air-conditioning units are thermostatic expansion valve fed and are connected to the second-stage suction piping.

Low-temperature suction is provided by a 10- x 7½-in. two-cylinder ammonia booster compressor discharging through a Kohlenberger Jet-DeSuperheater to the second-stage 4- x 3-in. eight-cylinder compressor. The second-stage compressor is furnished with three step unloading for capacity control. The booster compressor is driven by a 40-hp., 1,800-rpm., 440-volt, 60-cycle, 3-phase motor and the second stage compressor by a 60-hp., 1,800-rpm., 440-volt, 60-cycle, 3-phase motor.

NH_3 vapor is condensed in an evaporative condenser equipped with a Kohleco DeSuperheater and an oil trap. High-pressure condensed refrigerant drains into a 24-in. x 14-ft. liquid receiver equipped with dual safety relief valves and a water mixer assembly.

MAJOR ADVANTAGES: Operating advantages of the tunnel blast freezing system, according to Kohlenberger engineers, include:

1) *System flexibility.* All types of meat products can be frozen by this method. Also, materials handling need not be limited to conveyor belts, since the system can just as easily accommodate pallets, racks or buggies. The blast freezing system also permits overloading. During peak capacity periods, freezing simply takes place at slightly higher temperatures.

2) *Low handling costs.* Depending on the extent of automated conveying equipment used, the system virtually can eliminate manual handling of product.

3) *Freezing-in-carton.* Not only is product damage minimized, but carton size can be reduced. Many products conform to the shape of the carton prior to freezing, which stabilizes the frozen product during shipment.

According to engineers, this plant demonstrates the results that can be obtained with utilization of the single responsibility concept. Robert Britton represented the supplier as project engineer for the refrigeration system.

Sheepmen to Study Lamb Promotion at Meeting

A review of current activities and a preview of plans for the advertising and promotion of lamb and wool will be the business of the day at the annual meeting of delegates and directors of the American Sheep Producers Council, March 13-15, in the Shirley Savoy Hotel, Denver.

The delegates meeting will begin on Monday, March 13, and continue until noon of the following day.

USDA Mark Couldn't Stay If Processing Is Non-MID

Obliteration of the federal meat inspection legend on product subsequently processed at plants not operating under federal inspection would be required by a proposed regulation published by the Meat Inspection Division, U. S. Department of Agriculture, in the *Federal Register* of March 1.

The proposal would amend section 16.3 of the federal Meat Inspection Regulations and section 306 of the Tariff Act of 1930 by adding a new paragraph (c) that would read as follows:

"(c) No person shall can, salt, cure, render, smoke, or otherwise process any product bearing the inspection legend or any abbreviation, copy or representation thereof unless such processing operation is performed at an official establishment. When inspected product is processed elsewhere than at an official establishment all such marks of inspection shall be removed, defaced, or otherwise destroyed before the processing begins."

The amendment "would make it possible to distinguish meat products processed under federal inspection from those processed without such inspection," the notice says.

Interested persons have until March 31 to file written data, views or arguments concerning the proposed amendment with the director of the Meat Inspection Division, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C.

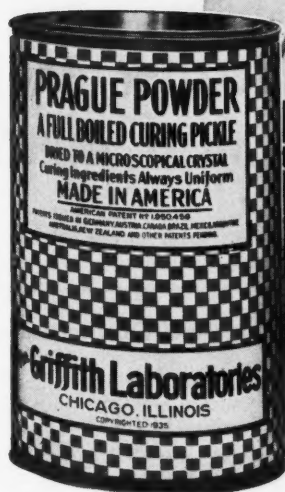
Brooklyn Packer Ordered To Cease P&S Violation

The U. S. Department of Agriculture has ordered Bogart-Central Packing Co., Inc., Brooklyn, N. Y., and its officers to cease using unfair and deceptive practices in violation of the Packers and Stockyards Act.

The USDA action directs the company specifically to cease and desist from 1) failing to pay the purchase price of livestock; 2) buying livestock while insolvent, and 3) misrepresenting the firm's financial condition when purchasing livestock.

Officers of the corporation who were named as respondents in the case are Anna B. Serxner, president; Louis Soss, vice president and treasurer, and Henry Gertzfeld, secretary. The USDA said that the respondents failed to answer its September 14, 1960, complaint that the meat packing firm had violated the P&S Act. Copies of the order, P&S Docket No. 2505, are available.

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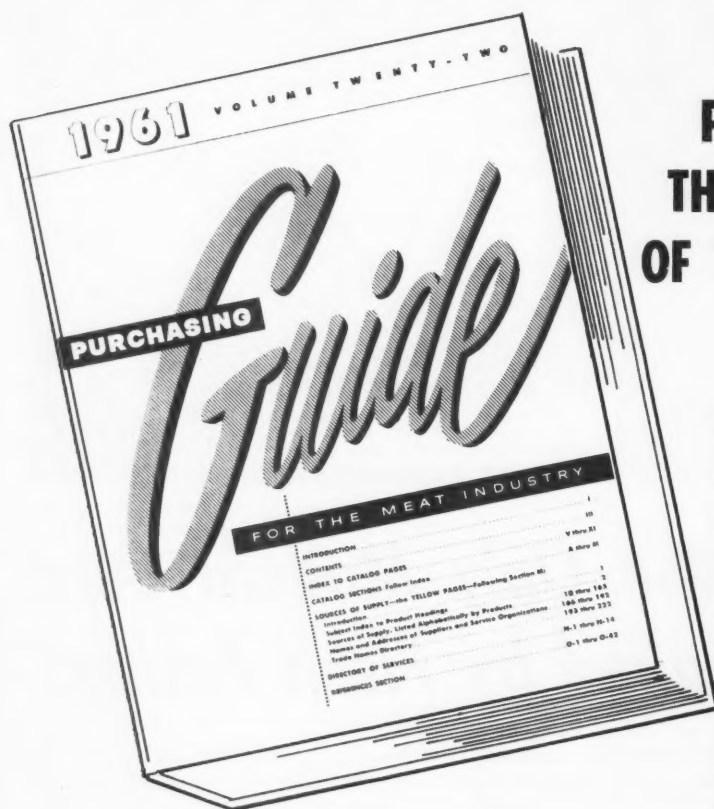
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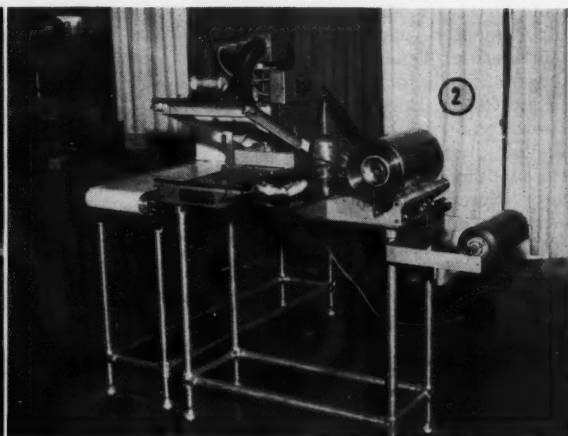
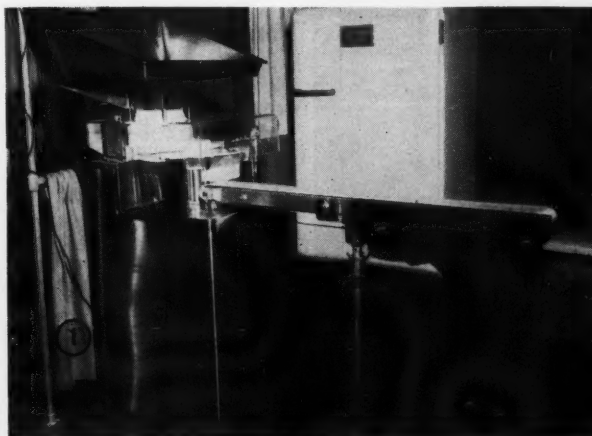
Exhibits at WSMPA Meeting Draw Crowds of Packers

EXHIBITORS who showed packinghouse equipment and supplies at the 15th annual meeting of the Western States Meat Packers Association in San Francisco last month generally were pleased with the interest shown in their displays by those who attended the convention.

Among the newer items shown in the exhibit hall dur-

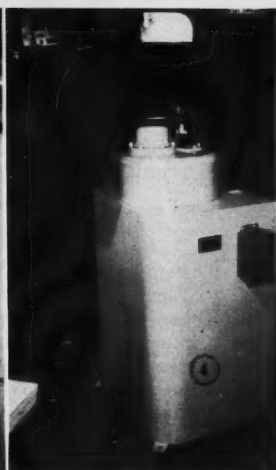
ing the three-day West Coast meeting were the following:

1. HEAVY DUTY STEAK-PATTY MACHINE: Completely automatic unit turns out 2,100 patties per hour; interleaving papers are fed by the machine. It molds round, square, chop or any shape patty. It has a $\frac{3}{4}$ -hp. motor and dimensions are 33 in. x 24 in. x 33 in. Shown by Hollymatic Corporation.



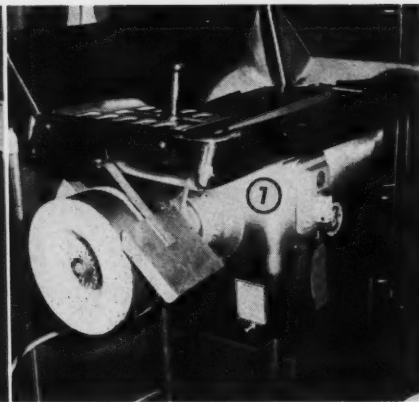
2. POUCH FORMER-SEALER: Pouch packages for irregularly-shaped meat cuts or portions are made from sheet film and, after filling and sealing, are shrunk snugly around the product on this self-contained unit. Displayed by Great Lakes Stamp & Mfg. Co.

3. AIR CURTAIN: Stream of air produced by units above the doorway interposes an invisible barrier between two areas to preserve differences in temperature or to prevent



entrance of dirt, dust, insects, etc. Unit is said to improve air conditioning or heating efficiency because it eliminates heat or cold losses caused by opening and closing doors. It allows a temperature difference of 85° to be maintained. Shown by Curtinaire of California.

4. FRESH MEAT CUTTER: A new type of high capacity comminutor which employs centrifugal force to extrude and cut fresh meat without grinding, crushing or smearing. Lean

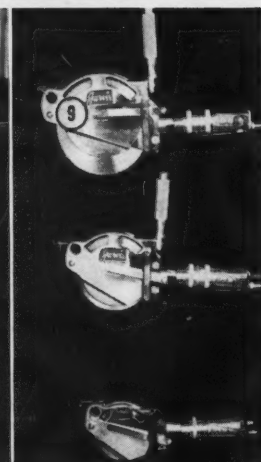


and fat are cut cleanly with self-sharpening knives, and bones and tendons are continuously separated out of comminuted meat. It has high hourly capacity and requires 15 hp. for operation. Shown by A. W. Hughes.

5. MIXER: Double mixing action is achieved in this machine through the use of two sets of paddles mounted on one center shaft but rotating in opposite directions. Tank and all component parts are stainless steel. Tank is tilted hydraulically for dumping the 600-lb. load. Mixer is powered by a 5-hp., 220/440-volt motor and hydraulic dumper by 1/2-hp. motor. Shown by Leland Detroit Manufacturing Co.

6. INTERLEAVER-STACKER: The machine takes patties or steaks from the former or tenderizer, applies two sheets of wax paper and stacks the patties neatly to a pre-set stack count. Presented by Toby Enterprises.

7. GRINDER-COOLER: This self-contained unit fits over the head of a grinder to absorb the heat that develops while meat is being cut. Meat remains



cool during grinding. Freon gas is used for cooling and unit operates on 110-volt current. Coolers are made to fit every size and make of grinder. The unit was shown by the McClintock

Manufacturing Co.

8. EMULSION MAKER: Production of extremely fine creams and emulsions, with minimum temperature rise, is achieved in this machine because of

highly effective use of motive power. Special adjustments of cutting head are not necessary and disassembly and cleaning are reported to be simple. The unit operates on 220 volts. It was shown by Koch Equipment Co.

9. BREAKING AND SCRIBING SAWS: New air-powered saw, weighing only 5 lbs., is used for fore-quarter breaking and for lighter weight calf and yearling hindquarters. Other new air-powered saws are available for one-hand use in scribing beef and pork sides. They can be employed in rail or table operations. Shown by Jarvis Corporation.

10. FROZEN MEAT REDUCTION: Stainless steel chute, which is raised hydraulically, makes it easy to load blocks of frozen meat into the "Extractor." In the machine slow-moving arms pull the block down, chop off sections and convey these toward the discharge end while they are being broken down further by anvils at the bottom. An orifice plate at discharge controls particle size. Shown by Rietz Manufacturing Co.

Food-Fiber Needs Budget Planned by Farm Chief

Plans for a "national food and fiber needs" budget on which future federal farm planning will be based were announced by Secretary of Agriculture Orville L. Freeman last week at his first formal news conference since joining the Kennedy Cabinet. Secretary Freeman said the budget will show the amount of food and fiber needed to fill com-

mercial requirements and the needs of low-income families in the United States and abroad.

The information will be used "to shape the magnificent productive machinery of American agriculture" and shift production from surplus grains to products in greater demand, such as meats and oils, the Secretary said. He also announced that he hopes to get pilot food stamp programs going in eight areas by June 1 or June 15. The areas include

western Montana, northern New Mexico, West Virginia, Pennsylvania, eastern Kentucky, northern Minnesota, southern Illinois and Detroit.

Minnesota Inspection

A Minnesota state legislative interim commission has recommended enactment of a voluntary state meat inspection law covering meat processed for consumption outside federal jurisdiction.



Truck Talk

By CHET CUNNINGHAM



COULD YOU increase your profits or profit margin if you had more and better job-fitted trucks around your meat packing or distribution plants? And, is the reason you don't have these trucks tied in with the capital investment that is involved?

These are two basic questions that truck leasing firm salesmen are asking in their presentations these days—and hundreds of packers and distributors are listening. The truck leasing companies are selling the idea that excess truck costs can be avoided by using the right vehicles for the job combined with expert truck management.

How does this apply to the meat packing industry? Let's face it: Very few of you men who must manage trucking operations are professional transportation men. You could save time, worry and maybe even money by turning your trucking problems over to a truck professional. Would this interest you?

What do you know about truck leasing? For one thing, it isn't new. One company, Hertz, began leasing trucks way back in 1929. The tremendous growth of truck leasing

has taken place since the end of World War II.

The main selling idea now is "full service lease," which covers almost everything connected with a truck. Under this plan, the leasing firm is responsible for complete maintenance, truck appearance and the condition of the vehicle at all times. The leasing firm even paints and performs the artwork on the rigs to the customer's specifications.

These leasing firms like to tailor-fit the truck to the job. They use engineers to study the customer's entire operation, paying special attention to the material to be handled, anticipated mileage, number of hours the rig will be used, terrain covered, delivery considerations and seasonal factors. Then they make a recommendation.

The Hertz lease plan is typical. It covers the cost of gasoline, oil, lubrication, tire maintenance and replacement, washing, antifreeze, winter skid chains, insurance, garage facilities and complete decoration, painting, washing and maintenance of all types.

Now, will truck leasing pay off for you in the meat industry? This is

the important question. Leasing takes you out of the truck buying, maintenance and management field. These items are all handled by the leasing firm.

You also will know, almost to the penny, how much each truck will cost you to operate for the next three years.

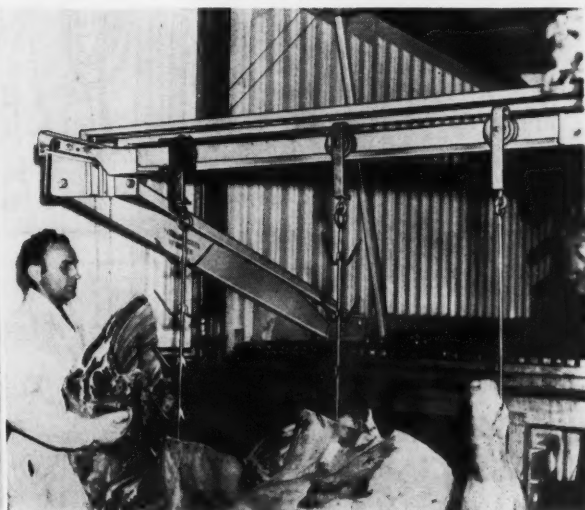
You also may save a capital investment of from \$6,000 on delivery trucks to \$20,000 for big over-the-road diesels. This money can go into operating capital.

The leasing company buys your present trucks at a fair market price, reconditions or replaces them and rents them back to you on a lease arrangement.

You never will "own" the trucks; however, you just as well might own them for their use value. No one else may use your vehicles. If a truck is not ready for use, a substitute is supplied at no additional charge.

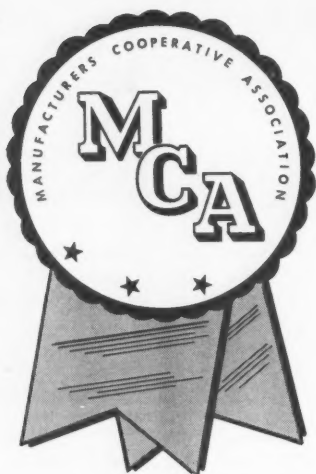
And, of course, the entire leasing charge is completely deductible—an added advantage.

Truck leasing is increasing. Leased trucks now account for 14 per cent of new truck fleet registrations. It



RAPID MECHANICAL loading of meat is feature of new refrigerated vans of Dorsey Trailers, Inc., Eiba, Ala. System consists of track on each side wall of trailer and cross rails that can be loaded at rear of trailer, rolled forward and locked in position. At left, meat is rolled via trolleys directly from packinghouse tramrail onto trailer meat rail,

which then is moved on rollers to any point in trailer. When not in use, rails are stored overhead or removed. At right, one-man unloader permits convenient ground-level handling of loaded meat rail. System also is available with movable partition to separate different kinds of cargo which may require different transport temperatures.



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MCA is a national wholesaler of meat packing supplies and equipment and is today rounding out its 26th year of service to the sausage and meat industry. Prices are low, and the low prices are offered to every purchaser. Service is prompt and intelligent.

MCA is the outstanding source of supply for the products of the world's most respected manufacturers, including curing bins, gasoline, fuel oil, lamp bulbs, tape and many other essentials.

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Amazingly light. Rust proof. Has sanitary open bead. Double debossing on each side and end, plus triple debossing on bottom gives even greater strength to this tote box.

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• User's name stamped into sides and ends FREE on orders of 25 or more

MCA QUALITY OILED APRONS

—for greater efficiency
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Better Today Than Ever!



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Choose from the finest cutlery available!

A "Best Buy" for your money because MCA Cutlery is made to give the dependable service needed in your most rugged operations.

Your first order will convince you!

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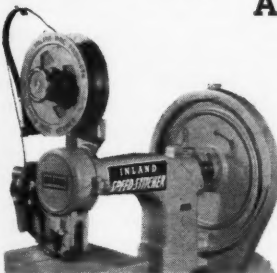
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STITCHING MACHINES AND STITCHING WIRE

—for dependable, trouble-free stitching & strapping of corrugated & fiber boxes, shipping containers

Versatile Speed-Flo Stitching Machines plus high-quality, Speed-Flo Stitching Wire in all standard sizes make this the most trouble-free combination on the market.



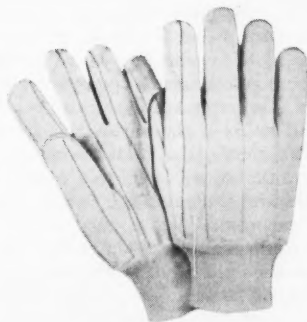
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MCA SPECIAL SMOKEHOUSE CLEANER — "PENAWET"

Easily removes heavy deposits from smokehouse walls, ceilings and ductwork.

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Comes out of smoke with plump, smooth surface. More center slices on hams. Stockinette keeps all smoked products cleaner, cuts shrinkage.

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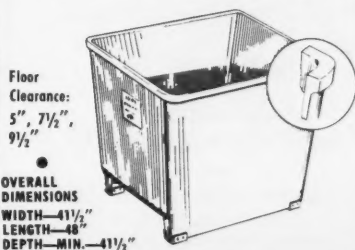
Fiberglass Reinforced Plastic

The modern approved way to sort, cure, ship & store meat and meat products

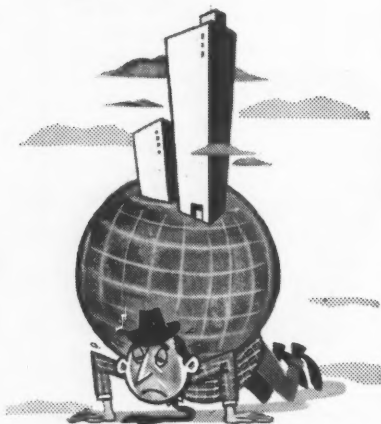
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Meat Inspection Division
U. S. Department of Agriculture

- far lower initial cost
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- large capacity (holds 33.5 cubic feet, 260 gallons—over a ton and one-half of product!)
- economical use of critical floor space (they stack! they nest!)



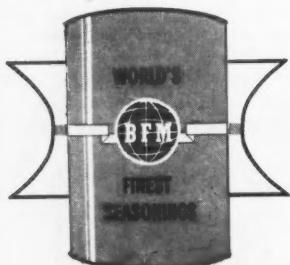
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WILL CARRY IT FOR YOU!

Don't carry a world of Sausage Seasoning Worries on your shoulders . . . it's unnecessary! BROOKWOOD PORK SAUSAGE SEASONING will solve your seasoning problems and carry the load for you! Custom-blended to your product, its market and seasoning requirements, BROOKWOOD insures unmatched flavor and consistent top quality in every batch you produce.

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was only 9 per cent three years ago. This figure is for fleets of 10 trucks or more.

If you have any questions about truck leasing, a small booklet published by the Foundation for Management Research in Chicago will help you. Its title is "Truck Fleets: Lease or Buy?" You can get a free copy of it by writing to the foundation at 121 W. Adams st., Chicago 3. Be sure to use your company's letterhead stationery.

During the past few years, there has been an increasing demand for a small oil testing meter that could be put in the oil line of a truck to give an indication of the condition of the lube oil.

One such meter now on the market is manufactured by Gerin which made its first model about 15 years ago and has been refining it since that time.

Long experience with oil testing convinced Gerin that it needed a single index to show used lube oil condition. For this index, viscosity was chosen. Viscosity of oil changes when it becomes deteriorated or contaminated.

Several such meters are now on the market, but the Gerin unit has certain new features. It will indicate the percentage of viscosity change accurately, up or down, whether the lubricating oil in the truck's line is hot or cold.

The meter works this way: When you change oil, a small compartment inside the meter automatically takes in and holds a sample of the fresh oil. After this, the meter compares the crankcase oil with this original sample and indicates the result visually on a small scale with pointer. The crankcase oil circulates through the meter and around the sample, keeping it at the same temperature as the lube oil. This eliminates the temperature variable when the samples are compared.

Engine oil pressure keeps the meter ready to compare samples automatically. It samples when the engine is stopped or by manually closing the meter's oil inlet valve when the engine is running. The meter reading stays in position when the engine is turned off. In this way the driver, mechanic or the man checking the oil level at the end of a run also can check the viscosity reading.

For effective preventative maintenance, lube oil condition is one of the best indexes. Lube viscosity will show signs of fuel in the crankcase and buildup of sludges and solids and will give indications of water or anti-freeze leaks.

Plan Permits Leasing of Meat Trucks for 4-8 Years

A new low-cost plan under which special-body trucks and over-the-road equipment used in the meat industry can be leased for four to eight years has been announced by Armund J. Schoen, president of Wheels, Inc., Chicago. He pointed out that the equipment can be leased without full maintenance, repair and garage service.

Features of the special-body truck lease plan include:

- 1) The lessor will engineer bodies and chassis to the user's precise specifications.
- 2) Manufacture of bodies and chassis will be under the supervision of the lessor.
- 3) Special-body trucks will be delivered to points specified by the user of the equipment.
- 4) Lease terms will range from four to eight years, depending on depreciable life of equipment.
- 5) Lease charges will be based on special fleet discount prices when they are available for this type of equipment. There is no charge for engineering services mentioned previously.

6) The lessor will sell the used equipment at end of lease term.

7) Proceeds from the sale of used equipment will go to the lessee.

In order to qualify for a truck lease under this plan, a firm must have a net worth of \$1,000,000 and a record of profitable operations. Schoen says the plan was developed after two years of experimental use with a number of major companies in the meat industry.

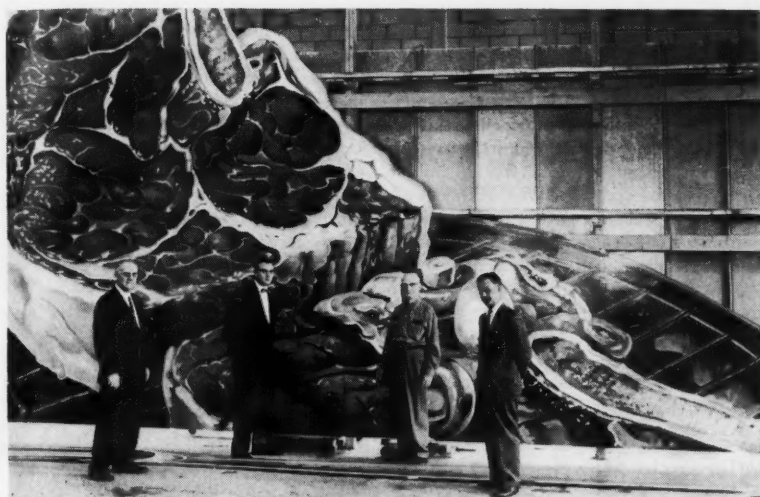
Further information on the leasing plan may be obtained by writing to Truck Department, Wheels, Inc., 6200 N. Western ave., Chicago 45.

Theme of Show Will Be 'The Power of Packaging'

Conference presentations by top executives will examine practical methods for measuring and controlling the costs and increasing the returns from modern packaging at the American Management Association's 30th National Packaging Conference and Exposition, April 10-13, at McCormick Place, Chicago.

Conference sessions will be devoted to "The Power of Packaging," the theme of the meeting, as well as to "Packaging Industrial Goods," "Packaging Consumer Goods" and "The Profiles of Packaging." More than 350 exhibits of packaging materials, supplies, containers, machinery and other equipment will be featured at the exposition.

Southern Food Chain Wins Much Interest in Giant Steak Display With Weight Contest and Promotion



'SMOTHERED,' along with mushrooms, in closeup of steak cutout are (l. to r.): Fred C. Beseler, president, B&B System, Inc.; Venner O. Barnes, advertising director, Big Chain division, Shreveport; Louis G. Sicard, sr., who painted the giant steak cutout, and B. B. Stogsdill, vice president, B&B System.

"The biggest steak in Louisiana" has dominated the attention of residents of Shreveport, not only by its size and striking reproduction qualities, but also by an area-wide contest promotion.

Measuring 20 x 22 ft., the cutout display was created for Big Chain Grocery Stores of Shreveport, a division of The Kroger Co., by B&B System, Inc. As soon as the display was completed, it was covered with black polyethylene plastic until time for unveiling.

Prior to the unveiling, Big Chain Stores served Tenderay steak sandwiches and coffee to guests, who included Shreveport officials, a number of leading residents and representatives of the press, television and radio. Mayor Clyde E. Fant and H. S. Hatch, vice presi-

dent of the Big Chain division, jointly threw the switch to illuminate the display. The ceremonies were shown later on television.

Additional publicity was given to the event by half-page newspaper ads announcing a contest for all residents to guess the size of the steak (if it were real) before cooking. The winner was offered a side of beef weighing approximately 350 lbs. The weight, gauged by size, had been predetermined.

The pictures accompanying this story were shown in the advertisements and contestants were advised that they could judge the size of the steak cutout by comparison. Two more displays have been scheduled for Shreveport, using different steaks and roast cutouts. They will rotate at four-month intervals.



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April 9 KIMPA Meeting To Focus on Legislation

Legislative developments in Topeka and Washington, D.C., will have a prominent place in the speakers' program at the fifth annual convention of the Kansas Independent Meat Packers Association on Sunday, April 9, at the Broadview Hotel, Emporia.

The Kansas State Board of Health, which is cooperating with KIMPA in an effort to obtain a mandatory meat inspection program, will extend greetings to the association Sunday morning through Evan Wright, chief of the food and drug division; Dr. George Mullen, chief veterinarian, and John Carlson, attorney and business manager. An informal report from Washington will be presented by John A. Killick, executive secretary of the National Independent Meat Packers Association.

Kansas Lt. Gov. Harold Chase will present the fourth "Kansas Meat Packer of the Year Award" during the annual dinner at noon. Dinner speakers also will include NIMPA's Killick; Dr. Geoffrey Martin, executive secretary of the Kansas State Board of Health, and Dr. Howard T. Hill, KIMPA has announced.

Lowell Mohler of the Kansas Department of Agriculture will speak on "Retailing and Merchandising of Meats" at the afternoon session of the convention. He will be followed by a legislative discussion, led by Dr. Martin, James Petr of the State Department of Agriculture and KIMPA counsel-secretary James W. Putnam. In addition to meat inspection developments, the discussion is expected to cover KIMPA's efforts to obtain state grading acceptable to Kansas state institutions as an alternative to federal grading.

The convention will conclude with the annual business meeting and election of officers. Carl Fanestil of Fanestil Packing Co., Inc., Emporia, is president of the state association for 1960-61.

Wisconsin Meeting Set on Smoked-Derived Flavoring

The Wisconsin Food Standards Advisory Committee will meet at 10 a.m. Friday, March 17, in the Hearing Room, second floor north wing, State Capitol bldg., Madison, to consider statutory amendments (Chapter Ag 65, Wisconsin Administrative Code) relating to the use of liquid flavoring substances derived

from wood smoke. The meeting is open to the public.

"This will be an exploratory meeting at which all interested parties will be given the opportunity to express views on this subject," explained Dr. Henry T. Scott, committee chairman. "It is not anticipated that any final action will be taken at this meeting."

Due to the exceedingly large number of sausage manufacturers in Wisconsin, he said, the meeting announcement is not being circulated to all such operators. However, all interested parties are invited.

Purdue Meeting to Stress Animal Agriculture's Ties

"The Public Stake in Animal Agriculture" will be the theme of the 11th annual conference of the National Institute of Animal Agriculture on Monday and Tuesday, April 3-4, at Purdue University, Lafayette, Ind.

Speakers at the Monday morning session will be Elmer Kiehl, dean of agriculture, University of Missouri, on "The Significance of Livestock in American Agriculture," and Dr. David Barr, president, Health Insurance Plan of Greater New York,

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CHICAGO'S MOST MODERN BONING PLANT

New York City, on "The Role of Fats in Our Diet."

Don Paarlberg, Purdue professor of agricultural economics, will address a Monday luncheon meeting on "The Impact of Feed Grain Controls on Animal Agriculture." Monday afternoon topics and speakers will be "The Potential World Market for U. S. Food and Feed" by Dr. D. Gale Johnson, dean of social sciences, University of Chicago, and "Production and Consumption Potential for Protein in the 1960s" by Dr. Herrell DeGraff, Babcock professor of food economics, Cornell University.

Rep. Ralph Harvey (R-Ind.), a member of the House agriculture committee, will speak on "The Farm Legislative Situation" at a dinner meeting which will be held on Monday evening.

The Tuesday morning session will include a discussion of "Animal Agriculture and The Farm Supply Business" by a panel of farm supply executives and a talk on "Effective Merchandising of Protein Foods" by William Snaith of Raymond Loewy-William Snaith Corp., located in New York City.

Homer Davison, president of the American Meat Institute and a di-

rector of the National Institute of Animal Agriculture, will preside at the concluding luncheon session on Tuesday. Presenting a summary of the conference and a look ahead at the final session will be J. Carroll Bottum, Purdue professor of agricultural economics.

24 Technical Papers to Be Given by Oil Chemists

R.W. Bates of Armour and Company, Chicago, president of the American Oil Chemists' Society, will open the 52nd annual meeting of the society, scheduled for May 1-3 at the Sheraton-Jefferson Hotel, St. Louis.

A total of 24 technical papers will be presented during the two-day event, according to T. J. Potts, Ralston Purina Co., St. Louis, the program chairman. Other features of the 52nd annual meeting will be the announcement of new officers, who are being elected by mail, and an awards luncheon.

The society's 1961 short course on newer lipid analyses, with Raymond Reiser of Texas A & M College, College Station, Tex., as program chairman, has been announced for July 24-26 at the University of Rochester, Rochester, New York.

Signal to Cover Promotion At NRA St. Paul Meeting

Myer O. Sigal, president of the National Renderers Association, will speak on "Current NRA Promotional Efforts," and Gene Hopton, chairman of the group's research committee, will describe "The Challenge of the Rendering Industry" at the seventh regional area meeting of the National Renderers Association, April 17-18, in the Hotel St. Paul, St. Paul, Minn.

Other speakers at the two-day meeting include: Dr. Elton L. Johnson, head of the department of poultry husbandry, Institute of Agriculture, University of Minnesota, on "Fat in Today's Feeds;" Dr. Ben S. Pomeroy, head of the division of veterinary bacteriology and public health at the university's College of Veterinary Medicine, on "Salmonella Organisms;" John J. O'Connell, jr., Broeker & Hendrickson, on "Accounting—A Part of Management," and Donald S. Austin, head of the NRA's fats buying service department, on the subject of "Fat Buying Specifications."

Social highlights will be a smorgasbord and "Las Vegas night" and a dinner-dance.



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SAVE MONEY!

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Now, a complete heating cable kit for either an infitting or overlapping super freezer door. Easy to install. Any competent maintenance man can make a complete installation in about 60 minutes. So safe that a thermostat is not required.

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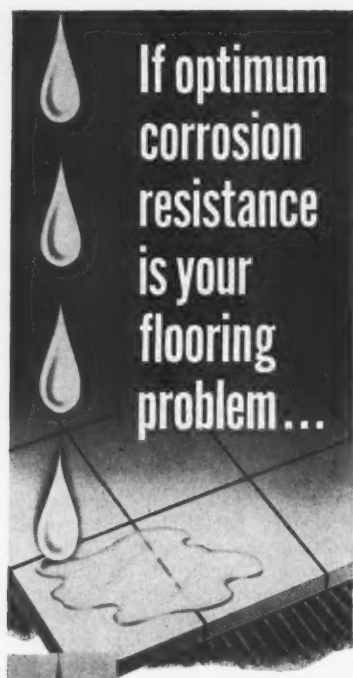
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Health Link Between Man And Animals Is Stressed

From 900 to 1,000 research projects on animal diseases, many of which affect man as well, are being conducted constantly by doctors of veterinary medicine, Dr. John P. Ayres of Binghamton, N.Y., told the Third Conference on Public Health for Veterinarians at Cornell University, Ithaca, N.Y. Dr. Ayres is the current president of the New York State Association of Public Health Veterinarians.

The conference, sponsored by the New York State Veterinary College at Cornell, the New York State Health Department and the New York State Veterinary Medical Society, focused on the increasing problems in public health associated with the mounting population of livestock and household pets.

There are about 19,000 veterinarians in the United States, including 12,000 practitioners, according to Dr. Ayres. Veterinarians develop and administer programs in public health and research at state, national and international levels, regulate and enforce import and export animal health requirements and help regulate intrastate and interstate traffic in animals, he noted. They also are responsible for teaching and training new veterinarians and for educating lay groups in sanitation, inspection and other areas.

Identical-Twin Bull Calves Are Needed by USDA

Several pairs of identical-twin beef-type bull calves are needed by U. S. Department of Agriculture scientists for use in nutrition and breeding studies to be conducted at USDA's Agricultural Research Center, Beltsville, Md. The bull calves sought for purchase can be either purebred, grade, or cross-bred animals less than five months old.

The calves are being sought, so far as possible, within a 250-mile radius of Washington, D. C., as a means of holding shipping costs to a minimum. Owners or producers willing to sell identical-twin bull calves that meet USDA specifications are requested to write Dr. Everett J. Warwick, chief, beef cattle research branch, Animal Husbandry Research Division, Beltsville, Md.

Food Technologists

The 21st annual meeting of the Institute of Food Technologists has been scheduled for May 7-11 in the Statler Hilton Hotel, located in New York City.

'Pet Stew' Certification Is Proposed by USDA

The U. S. Department of Agriculture has proposed amendments to its regulations for inspection and certification of pet foods to permit wider use of the program. The proposal would permit production under federal certification of a third class of product, "canned pet stew." Existing regulations provide for the preparation of "canned maintenance food" and "canned or fresh frozen animal protein supplement."

The proposed amendments, published in the *Federal Register* of February 25, provide that pet stew shall contain not less than 25 per cent of meat or animal food meat by-product or both, or of horse meat or animal food horse meat by-product or both, or of mule meat or animal food mule meat by-product or both. A variety of vegetables and other ingredients would be permitted. The regulations would set a minimum of 8 per cent protein and 2 per cent fat and a maximum of 75 per cent moisture in pet stew.

March 27 is the deadline for submitting comments to the USDA Meat Inspection Division.

NARW Convention Will Examine Problem Packages

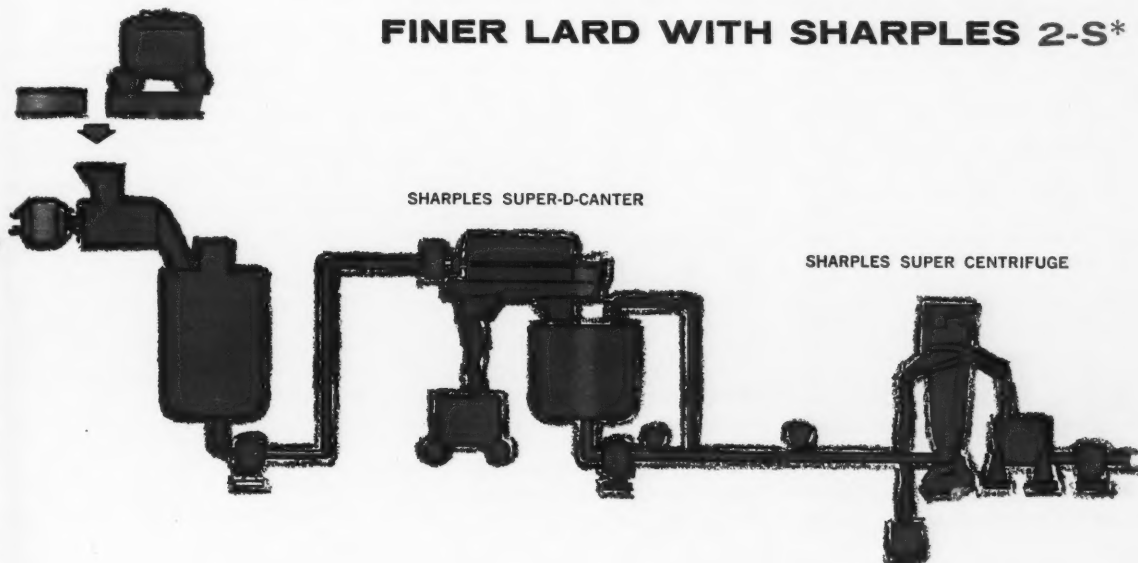
Problem packages in refrigerated warehouses, freeze-dried foods, frozen food handling practices, containerization, insurance developments, labor relations, research findings and automation and mechanization in warehouse operations will be discussed at the annual convention of the National Association of Refrigerated Warehouses, March 26-30, in the Mark Hopkins Hotel, San Francisco.

Dr. Herrell DeGraff, Babcock professor of food economics, Cornell University, Ithaca, N. Y., will speak on "The Businessman's Economic Future" at a luncheon to be held as part of the proceedings. A business session devoted to developments affecting dock operations will examine precooling with carbon dioxide, defrosting indicators and temperature maintenance in transit with liquid nitrogen.

'The Great Ham Robbery'

The article entitled "The Great Ham Robbery" in the March issue of *Consumer Reports* was reprinted in the *Congressional Record* of March 3 at the request of Senator William Proxmire (D-Wis.). Senator Proxmire prefaced the insertion with remarks criticizing the new federal ham pumping regulations.

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O'Callaghan's Green with Envy When 'Hero' Dudley At Last Gets to Eat Meat

Send a hungry guy named O'Callaghan to the Chicago preview of "The Adventures of Dudley Worthington" on a Friday during Lent and Dudley's celluloid heroism pales in comparison.

For Dudley, after all, it was only a dream sequence in which time after time the savory meat dish he was about to eat at the end of an adventure was snatched away. For this reviewer of the new 35-mm. motion picture of the National Live Stock and Meat Board, shown at the Morrison Hotel on Friday, March 3, the suffering was real.

In producing this 15-minute film to be shown at motion picture theaters and on television, the Meat Board took care to create an appetite-stimulating movie that will send viewers home to their kitchens or to the nearest restaurant with meat on their minds, as well as increased appreciation for the contributions of the livestock and meat industry.

As the film opens, Dudley, portrayed by Hans Conreid, is talked out of a bed-time snack by his

sleepy wife and is carried off to dreamland and "The Adventures."

Dream One finds the intrepid Dudley scaling the highest peaks of the Himalayas, only to have his nutritive reward, a juicy steak prepared by the Meat Board's home economists minutes prior to its filming, stolen by an Abominable Snowman. (Sir Edmund, take note.)

While Dudley's second adventure interrupted the viewer's thoughts of sharing the yeti's good fortune, it turned out to be the precursor of anguish and more pain. Fancying himself as the noted explorer Stanley in search of his lost partner Livingston, Dudley braves the dark jungles of Africa. The reunion with Livingston, who has been eating only watercress during his jungle stay, was a joyous occasion, which called for a tempting meat dish. This time a succulent, mouth-watering, saporific ham was prepared. Oh, St. Patrick forgive me! But again our hero was outwitted. A discriminating cannibal, who apparently preferred ham to his jungle hosts, stole away with this prize possession.

Dudley's third dream takes the viewer to the hot sands of the desert, where we find our hero, a member

of the French Foreign Legion separated from his troops, ravenous with hunger and crazed by the heat. A mirage appears in which children bedecked for a party are being served hamburgers, hot dogs and assorted luncheon meats. Crawling on bended knee to the table of vic-tuals, the weary Dudley, about to reach for the last piece of luncheon meat, sees it snatched from under his nose by a youthful partygoer. The mirage disappears from the screen but visions of the meat-laden table remain in the audience.

What excuse would be good enough to obtain a dispensation from the laws of fast and abstinence at nearby St. Peter's? But, no, Dudley's fourth and final battle with Morpheus (and this viewer's with Satan) is beginning. A condemned prisoner about to be executed, our hero orders the king of meals—a standing rib roast for his last repast. As the first slice was about to be eaten, however, the governor's pardon saved Dudley—and the standing rib roast.

This was enough to awaken any man and Dudley rushed for the kitchen and a breakfast reward of steak, broiled lamb chops and pork sausage links. That ham! Please, oh please, Mr. Meat Board Secretary and General Manager Carl Neumann, ban this movie on Fridays.

D. O'C.

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London Show to Feature Meat Equipment, Supplies

New plant equipment, supplies and ideas for large-scale and small-scale processors, handlers and retailers of meat will be presented at the first Meat Machinery, Processing and Handling Exhibition, March 20-23, in the Royal Horticultural Society's Old Hall, Westminster, London, England. The show will be sponsored by Britain's Institute of Meat.

The following supplies and classes of equipment will be on display at the exhibition: abattoir machinery, stunning pens, weighing and recording apparatus, boning tables, centrifuges for meat and fat rendering, brine tanks, pneumatic meat presses and clipping units, power saws, blood separators, refrigeration equipment, wrapping machines and various transparent plastic films.

Advice on different aspects of meat merchandising and continuous demonstrations of the latest wrapping techniques will be offered at the Pre-packed Advisory Centre, which has been organized and staffed by a number of United Kingdom manufacturers whose products are available for export.

ALL MEAT . . . output, exports, imports, stocks

Meat Production Rises; Mostly Pork

A substantial rise in hog slaughter and pork production accounted most for last week's increase in total meat production. Volume of production under federal inspection for the week ended March 4, at 438,000,000 lbs., was about 44,000,000 lbs. larger than for the previous week and about 24,000,000 lbs. larger than for the same week last year. Hog slaughter rose to 1,380,000 and numbered about 20,000 head larger than last year. This was the first week in several months that hog kill was larger than a year earlier. Cattle kill, meanwhile, rose sharply and numbered about 21,000 head larger than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	(Excl. lard) Number M's	Production Mil. lbs.
March 4, 1961	370	224.6	1,380	189.8
Feb. 25, 1961	340	204.3	1,210	167.7
March 5, 1960	349	211.2	1,360	179.6

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT Pkgd. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
March 4, 1961	87	9.3	270	13.8	438
Feb. 25, 1961	83	9.3	255	13.0	394
March 5, 1960	99	10.7	240	12.2	414

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
March 4, 1961	1,055	607	237	138
Feb. 25, 1961	1,055	601	237	139
March 5, 1960	1,055	605	229	132

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
March 4, 1961	190	107	105	51	— 43.8
Feb. 25, 1961	200	112	105	51	— 38.5
March 5, 1960	188	108	105	51	13.5 42.0

AVERAGE WEIGHT AND YIELD (LBS.)

USDA Lamb Buy 1,113,000 Lbs. Last Week; First Of Program

The U.S. Department of Agriculture announced late last week the purchase of 1,113,000 lbs. of frozen lamb for domestic distribution to non-profit charitable institutions. This was the first purchase made under a lamb purchase program announced by the USDA February 27 to improve lamb prices to producers. Purchases are being made with Section 12 funds.

Range of prices paid for Choice grade, 55 to 65-lb. carcasses was 33.82¢ to 36.99¢ per lb.; for Choice grade under 55 lbs., 36.47¢ to 38.72¢, and for Good grade, under 55 lbs., 35.92¢ to 37.00¢ per lb.

Total cost of the purchase was \$406,000. Bids were accepted from seven of 16 firms which offered a total of 3,129,000 lbs. Bids accepted on lard are scheduled for delivery during the period March 18 through April 2. Offers are invited again.

USDA Buys More Lard Last Week For Needy and Schools

The U. S. Department of Agriculture late last week announced the purchase of 8,973,000 lbs. more lard for distribution to needy families and for use in the national school lunch program. Prices paid for the lard packed in 1-lb. and 2-lb. cartons ranged from 16.08¢ to 16.37¢ per lb. On 3-lb. tins, prices ranged from 17.94¢ to 18.37¢ per lb.

USDA accepted 5,328,000 lbs. of carton lard from seven of nine bidders who offered a total of 9,024,000 lbs. A total of 3,645,000 lbs. of tinned lard was accepted from four of six bidders who offered 6,840,000 lbs. These purchases brought the program total to 27,819,000 lbs. for a cost of \$4,530,000 since the program started in January.

USDA Buys Another Lot Of Canned Pork, Gravy For Needy

The U. S. Department of Agriculture this week bought an additional 9,161,100 lbs. of canned pork and gravy to be distributed to needy American families. Prices on product ranged from 56.17¢ to 56.47¢ per lb. Bids were accepted from 13 of 19 firms which had offered a total of 13,063,050 lbs.

Purchases this week brought to 41,055,300 lbs. the total amount of the product purchased under the program at a cost of \$23,083,000.

BRITISH MEAT IMPORTS

United Kingdom meat imports for years 1958, 1959 and 1960 were reported by British sources in tons as follows:

Type	Year		
	1958	1959	1960
Beef and Veal	402,433	355,894	354,113
Mutton and Lamb	339,786	364,422	383,750
Pork	18,485	14,003	21,780
TOTALS	760,704	734,319	759,643

Type	Year		
	1958	1959	1960
Beef	41,014	42,487	41,054
Veal	3,194	2,302	2,442
Mutton and Lamb	17,181	17,662	22,779
Pork	10,252	13,429	16,492
Rabbits	12,177	9,784	10,226
TOTALS	83,818	85,664	92,993

Type	Year		
	1958	1959	1960
Beef Tongues	6,915	6,083	5,499
Corned Beef	60,048	58,318	40,747
Other Beef	34,298	31,963	28,556
Veal	3,301	3,376	3,133
Corned Mutton	3,129	3,772	5,132
Other Mutton	2,952	3,409	4,893
Bacon and Hams	25,499	31,890	35,794
Pork	39,028	44,376	50,225
All other	18,055	14,915	14,586
TOTALS	193,225	197,902	188,565

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Jan., 1961-60, as reported by the USDA, in '00's.

State	CATTLE		CALVES		HOGS		SHEEP	
	'61	'60	'61	'60	'61	'60	'61	'60
Ala.	18.5	14.3	3.3	3.5	68.5	80.0	0.1	0.1
Fla.	29.5	25.5	22.2	12.5	59.5	68.0	—	0.1
Ga.	27.0	24.3	7.6	4.1	167.0	187.0	—	0.1
Totals	75.0	64.1	33.1	20.1	295.0	335.0	0.1	0.2

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, Jan., 1961-60, as reported to THE PROVISIONER:

Type	January	
	1961	1960
Cattle, head	42,128	37,691
Calves, head	20,044	17,587
Hogs, head	15,280	16,473
Sheep, head	50,312	46,756

Meat and lard production for January, 1961-60, (in lbs.), were:

Sausage	9,208,474	8,129,263
Pork and beef	11,722,005	12,016,604
Lard, substitutes	1,467,761	720,202
Totals	22,398,240	20,866,069

As of January 31, 1961, California had 126 meat inspectors. Plants under state inspection totaled 365 and plants under state approved municipal inspection numbered 50.

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in January, 1961-60, as reported by the Canadian Department of Agriculture:

Type	Jan. 1961		Jan. 1960	
	1961	1960	1961	1960
Cattle	157,018	151,761	157,018	151,761
Calves	36,528	34,938	36,528	34,938
Hogs	641,456	433,276	641,456	433,276
Sheep	30,049	35,038	30,049	35,038

Average dressed weights of livestock were as follows:

Type	Jan. 1961		Jan. 1960	
	1961	1960	1961	1960
Cattle	531.2 lbs.	539.1 lbs.	531.2 lbs.	539.1 lbs.
Calves	158.6 lbs.	152.7 lbs.	158.6 lbs.	152.7 lbs.
Hogs	152.3 lbs.	161.1 lbs.	152.3 lbs.	161.1 lbs.
Sheep	45.8 lbs.	46.3 lbs.	45.8 lbs.	46.3 lbs.

PROCESSED MEATS . . . SUPPLIES

January Meat Food Processing Down From Last Year's Record High Level; Canning Total Also Off 1960 Pace

PROCESSORS of meat food products in the opening four weeks of 1961 eased up on their operations

**MEAT AND MEAT FOOD PRODUCTS
PREPARED AND PROCESSED UNDER
FEDERAL INSPECTION—JAN. 1-28, 1961,
COMPARED WITH LIKE PERIOD,
JAN. 3-31, 1960**

	Jan. 1-28 1961 (1,000 lbs.)	Jan. 3-31 1960 (1,000 lbs.)
Placed in cure—		
Beef	12,315	13,590
Pork	243,308	287,591
Other	297	324
Smoked and/or dried—		
Beef	3,609	3,683
Pork	175,541	210,287
Cooked Meat—		
Beef	7,471	7,566
Pork	16,635	19,709
Other	228	350
Sausage—		
Fresh finished	21,085	26,287
To be dried or semi-dried	10,424	10,574
Franks, wieners	49,172	49,665
Other, smoked, or cooked	49,991	51,328
Total sausage	130,672	137,824
Loaf, head cheese, chili, jellied products	15,020	15,329
Steaks, chops, roasts	45,455	49,801
Meat extract	105	197
Sliced bacon	79,427	93,463
Sliced, other	22,072	21,639
Hamburger	16,418	19,240
Miscellaneous meat prod.	19,625	16,720
Lard, rendered	160,650	200,630
Lard, refined	118,223	152,716
Oleo stock	4,628	6,531
Edible tallow	30,884	28,184
Compound containing		
animal fat	61,463	61,697
Oleomargarine containing		
animal fat	10,181	12,349
Canned product (for civilian use and Dept. of Defense)	215,416	218,998
Totals*	1,390,661	1,578,319

*These figures represent "Inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

as volume of all products handled decreased to 1,390,661,000 lbs. from the 1,578,319,000-lb. record volume prepared and processed in the same period of 1960. Save for gains in processing of some minor items, decreases were fairly general down

**MEAT AND MEAT FOOD PRODUCTS
CANNED UNDER FEDERAL INSPECTION
JANUARY 1 through 28, 1961.**

	Pounds of Finished Product—	Consumer Packages or Shelf Sizes (3 lbs. or over)	Under 3 lbs.)
Luncheon meat	12,519,000	10,962,000	
Canned hams	27,212,000	437,000	
Corned beef hash	556,000	5,073,000	
Chili con carne	1,048,000	14,724,000	
Viennas	255,000	4,098,000	
Franks, wieners in brine	3,000	1,334,000	
Deviled ham		826,000	
Other potted or deviled meat food products		2,949,000	
Tamales	229,000	2,272,000	
Sliced dried beef	63,000	189,000	
Chopped beef	28,000	595,000	
Meat stew (all products)	498,000	11,208,000	
Spaghetti meat products	332,000	9,850,000	
Tongue (other than pickled)	43,000	127,000	
Vinegar pickled products	885,000	1,202,000	
Bulk sausage		426,000	
Hamburger, roasted or corned beef, meat and gravy	628,000	7,395,000	
Soups	5,012,000	52,810,000	
Sausage in oil	321,000	311,000	
Tripe	8,000	229,000	
Brains		158,000	
Loins and picnics	2,702,000	107,000	
All other meat with meat and/or meat by-products—20% or more	752,000	5,834,000	
Less than 20%	821,000	22,000,000	
Totals	53,915,000	154,013,000	

the list of products processed.

Sausage production, which for the most part of last year held a moderate edge over comparable periods for the previous year, in January fell to 130,672,000 lbs. from 137,824,000 lbs. last year. Only in the case of "dry" product was the decrease slight. The decrease in processing of meat loaves, head cheese, chili, etc., was also small.

Processing of steaks, chops and roasts fell by more than 4,000,000 lbs. to 45,455,000 lbs. from 49,801,000 lbs. in January, 1960.

The rate of decrease appeared to be the sharpest in pork products, with volume of sliced bacon down to 79,427,000 lbs. from 93,463,000 lbs. in January of last year. Renderers turned out 160,650,000 lbs. of lard as against 200,630,000 lbs. last year.

In canning operations, the change in general was uneven. Canning of meat products in the 3-lb. and larger containers rose to 53,915,000 lbs. from 50,755,000 lbs. last year, while packing in the small consumer cans totaled 154,013,000 lbs. compared with 162,696,000 lbs. last year.

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 6,143,297 lbs. in the week ended February 18.

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	34 @ 42
Pork sausage, sheep cas.,	
in 1-lb. package	52½ @ 65
Franks, sheep casing,	
in 1-lb. package	64 @ 65
Franks, skinless, 1-lb.	49 @ 49½
Bologna, ring, bulk	51½ @ 56
Bologna, a.c., bulk	41 @ 43
Smoked liver, n.c., bulk	54 @ 59
Smoked liver, a.c., bulk	39 @ 47
Polish sausage, self-service pack	62 @ 73
New Eng. lunch spec.	63½ @ 69
Olive loaf, bulk	47½ @ 53
Blood and tongue, n.c.	49½ @ 65
Blood, tongue, a.c.	47½ @ 63
Pepper loaf, bulk	51½ @ 67
Pickie & pimento loaf	45½ @ 53
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack, doz.	2.77 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf,	
sliced, 6, 7-oz., doz.	3.12 @ 3.84
P.L. sliced, 6-oz., doz.	2.97 @ 3.85
P&P loaf, sliced,	
6, 7-oz., dozen	2.97 @ 3.80

DRY SAUSAGE

Cervelat, hog bungs	1.06 @ 1.10
Thuringer	60 @ 62
Farmer	71 @ 73
Holsteiner	76 @ 78
Salami, B.C.	97 @ 99
Salami, Genoa style	1.11 @ 1.13
Salami, cooked	51 @ 53
Pepperoni	86 @ 88
Sicilian	1.00 @ 1.02
Goteborg	88 @ 90
Mortadella	71 @ 73

CHGO. WHOLESALE SMOKED MEATS

Wednesday, March 8, 1961	
Hams, to-be-cooked, (av.)	
14/16, wrapped	50
Hams, fully cooked,	
14/16, wrapped	51
Hams, to-be-cooked,	
16/18, wrapped	49
Hams, fully cooked,	
16/18, wrapped	50
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	45
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	42
Bacon, No. 1, sliced 1-lb.	
heat seal, self-service, pkg. 54	

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86 96
resifted	99 1.01
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	60 65
Ginger, Jamaica	45 50
Mace, fancy Banda	3.50 3.90
East Indies	2.75
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.70
Paprika, American,	
No. 1	55
Paprika, Spanish,	
No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	64 69
White	87 93

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)

Clear, 29/35 mm.	1.35 @ 1.55
Clear, 35/38 mm.	1.35 @ 1.55
Clear, 35/40 mm.	1.20 @ 1.45
Clear, 38/40 mm.	1.40 @ 1.65
Not clear, 40 mm./up	2.10 @ 2.30
Not clear, 40 mm./dn	80 @ 85

Beef weasands: (Each)

No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18

Beef middles: (Per set)

Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2½ in.	2.75 @ 3.00
Spec. med. 1½-2½ in.	1.85 @ 2.10
Narrow, 1½-in./dn	1.15 @ 1.20

Beef bung caps: (Each)

Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17

Beef bladders, salted: (Each)

7½ inch/up, inflated	22
6½-7½ inch, inflated	14
5½-6½ inch, inflated	14

Pork casings: (Per hank)

29 mm./down	4.75 @ 5.10
29/32 mm.	5.50 @ 6.10
32/35 mm.	4.50 @ 5.20
35/38 mm.	3.75 @ 4.00
38/42 mm.	2.90 @ 3.10

Hog bungs: (Each)

Sow, 34 inch cut	64 @ 66
Export, 34 in cut	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	32 @ 36
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbls., del. or f.o.b. Chgo.	11.98
Pure refined gran. nitrate	
of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate	
of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.30
Refined standard cane	
gran., del'd. Chgo.	9.267
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.60
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.07
Ex-wharehouse, Chicago	7.32

SEEDS AND HERBS

(Lcl., lb.)	Whole Ground
Caraway seed	30 35
Cominos seed	37 42
Mustard seed	
fancy	20
yellow Amer.	37
Oregano	20 46
Coriander,	
Morocco, No. 1	31 36
Marjoram, French	54 63
Sage, Dalmatian,	
No. 1	59 66

FRESH MEATS... Chicago and outside

CHICAGO

March 7, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	41½
Choice, 600/700	41
Choice, 700/800	40
Good, 500/600	38
Good, 600/700	37½
Bull	33½
Commercial cow	30
Canner-cutter cow	31

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl)	75 @ 92
Sq. chux, 70/90	39 @ 39½
Armchux, 80/110	36½ @ 37
Ribs, 25/35 (cl)	56 @ 59
Briskets, (cl)	33
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	14½
Choice:	
Hindqtrs., 5/700	50n
Foreqtrs., 5/800	34½
Rounds, 70/90 lbs.	50½
Tr. loins, 50/70 (cl)	63 @ 72
Sq. chux, 70/90	39 @ 39½
Armchux, 80/110	36½ @ 37
Ribs, 25/30 (cl)	52 @ 56
Ribs, 30/35 (cl)	48 @ 53
Briskets, (cl)	33
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	14½
Good (all wts):	
Rounds	48 @ 50
Sq. chux	38 @ 39
Briskets	31 @ 33
Ribs	49 @ 52
Loins, trim'd.	59 @ 62

COW, BULL TENDERLOINS

C&C grade, fresh	(Job lots, lb.)
Cow, 3 lbs./down	62 @ 64
Cow, 3/4 lbs.	65 @ 70
Cow, 4/5 lbs.	74 @ 78
Cow, 5 lbs./up	88 @ 92
Bull, 5 lbs./up	88 @ 92

CARCASS LAMB

	(cl., lb.)
Prime, 35/45 lbs.	36 @ 40
Prime, 45/55 lbs.	36 @ 40
Prime, 55/65 lbs.	33 @ 36
Choice, 35/45 lbs.	36 @ 40
Choice, 45/55 lbs.	36 @ 40
Choice, 55/65 lbs.	33 @ 36
Good, all wts.	32 @ 38½

BEEF PRODUCTS

	(lb.)
Tongues, No. 1, 100's	32½
Tongues, No. 2, 100's	29½
Hearts, regular, 100's	22 @ 22½
Livers, regular, 100's	20n
Livers, selected, 35/50's	24
Tripe, scalded, 100's	10¼
Tripe, cooked, 100's	12½
Lips, unscalded, 100's	13
Lips, scalded, 100's	15½
Melts	6¼
Lungs, 100's	7 @ 7¼
Udders, 100's	5n

FANCY MEATS

Beef tongues,	(lb.)
corned, No. 1	37½
corned, No. 2	34
Veal breads, 6/12-oz.	103
12-oz./up	131
Calf tongues, 1-lb./dn.	27

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat,	(lb.)
barrels	43
Bull meat, boneless,	
barrels	46
Beef trimmings,	
75/85%, barrels	33½
85/90%, barrels	37 @ 38
Boneless chucks,	
barrels	43
Beef cheek meat,	
trimmed, barrels	33½
Beef head meat, bbls.	29n
Real trimmings,	
boneless, barrels	40

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	57 @ 60
Prime, 120/150	56 @ 60
Choice, 90/120	52 @ 55
Choice, 120/150	51 @ 55
Commercial, 90/150	45 @ 49
Utility, 90/190	31 @ 33
Cull, 60/120	25 @ 27

BEEF HAM SETS

Insides, 12/up, lb.	53½ @ 54
Outsides, 8/up, lb.	52 @ 52½
Knuckles, 7½/up, lb.	52½ @ 53
—	
n-nominal, b-bid, a-asked	

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	March 7	March 7	March 7
FRESH BEEF (Carcass)			
Choice, 5-600 lbs.	\$41.50 @ 42.50	\$42.00 @ 43.00	\$41.50 @ 44.00
Choice, 6-700 lbs.	40.50 @ 42.00	40.50 @ 43.00	41.00 @ 43.00
Good, 5-600 lbs.	40.00 @ 41.50	40.00 @ 42.00	41.00 @ 42.50
Good, 6-700 lbs.	38.50 @ 40.00	38.50 @ 40.00	40.00 @ 42.50
Stand., 3-600 lbs.	38.00 @ 40.00	38.00 @ 40.00	37.50 @ 39.00
COW:			
Commercial, all wts.	32.00 @ 34.00	31.00 @ 34.00	34.00 @ 36.00
Utility, all wts.	32.00 @ 33.50	30.00 @ 33.00	33.00 @ 35.00
Canner-cutter	30.50 @ 32.00	28.00 @ 30.00	31.00 @ 33.00
Bull, util. & com'l.	36.00 @ 39.00	38.00 @ 40.00	38.00 @ 40.00
FRESH CALF:			
Choice, 200 lbs./down	44.00 @ 50.00	48.00 @ 50.00	42.00 @ 44.00
Good, 200 lbs./down	43.00 @ 48.00	None quoted	43.00 @ 45.00
LAMB (Carcass):			
Prime, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	36.00 @ 39.00
Prime, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Choice, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	36.00 @ 39.00
Choice, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Good, all wts.	37.00 @ 39.00	34.00 @ 38.00	35.00 @ 38.00
FRESH PORK: (Carcass)	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	32.00 @ 33.50
LOINS:			
8-12 lbs.	45.00 @ 48.00	49.00 @ 54.00	46.50 @ 52.00
12-16 lbs.	44.00 @ 47.00	46.00 @ 51.00	46.50 @ 52.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 38.00	32.00 @ 34.00	33.00 @ 38.00
HAMS:			
12-16 lbs.	45.00 @ 52.00	47.00 @ 55.00	48.00 @ 54.00
16-20 lbs.	43.00 @ 50.00	43.00 @ 48.00	46.00 @ 52.00

NEW YORK

March 8, 1961

CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	51 @ 58
Hinds, 7/800	51 @ 57
Rounds, cut across,	
flank off	52 @ 57
Rds., dia. bone, f.o.	53 @ 58
Short loins, untrim.	72 @ 90
Short loins, trim.	100 @ 139
Flanks	15½ @ 19
Ribs	54 @ 63
Arm chucks	38 @ 43
Briskets	36 @ 42
Plates	16 @ 22
Choice steers:	
Carcass, 6/700	43½ @ 45
Carcass, 7/800	42½ @ 43½
Carcass, 8/900	41½ @ 42½
Hinds, 6/700	51 @ 57
Hinds, 7/800	49½ @ 56
Rounds, cut across,	
flank off	51 @ 57
Rds., dia. bone, f.o.	51½ @ 57
Short loins, untrim.	58 @ 68
Short loins, trim.	77 @ 102
Flanks	15½ @ 19
Ribs	49 @ 56
Arm chucks	38 @ 42
Briskets	35 @ 41
Plates	15 @ 21
Good steer:	
Carcass, 5/600	41 @ 42
Carcass, 6/700	41 @ 42½
Hinds, 6/700	48 @ 54
Hinds, 7/800	47½ @ 53
Rounds, cut across	
flank off	50 @ 56
Rds., dia. bone, f.o.	50 @ 57
Short loins, untrim.	53 @ 59
Short loins, trim.	62 @ 70
Flanks	15½ @ 19
Ribs	44 @ 51
Arm chucks	38 @ 41

FANCY MEATS

Veal breads, 6/12-oz.	(cl., lb.)
12-oz./up	107
Beef livers, selected	135
Beef kidneys	35
Oxtails, ¾-lb., frozen	21

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	60 @ 64
Prime, 120/150	59 @ 62
Choice, 90/120	51 @ 57
Choice, 120/150	49 @ 55
Choice calf, all wts.	43 @ 46
Good, 60/90	43 @ 46
Good, 90/120	44 @ 50
Good, 120/150	43 @ 47
Good calf, all wts.	41 @ 44

CARCASS LAMB

	(cl., lb.)
Prime, 35/45	38 @ 43
Prime, 45/55	35½ @ 40
Prime, 55/65	34 @ 36½
Choice, 35/45	38 @ 43
Choice, 45/55	35 @ 40
Choice, 55/65	34 @ 36½
Good, 35/45	33 @ 37
Good, 45/55	33½ @ 37
Good, 55/65	30 @ 34
(Carlots, lb.)	
Choice, 35/45	37 @ 42
Choice, 45/55	33 @ 39
Choice, 55/65	31 @ 35

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	42½ @ 44
Steer, choice, 7/800	41½ @ 42½
Steer, choice, 8/900	39½ @ 41½
Steer, good, 6/700	39½ @ 41½
Steer, good, 7/800	39 @ 41
Steer, good, 8/900	38 @ 40

PHILA. FRESH MEATS

March 7, 1961

PRIME STEER:	(cl., lb.)
Carcass, 5/700	45 @ 46
Carcass, 7/900	44½ @ 45
Rounds, flank off	52 @ 56
Loins, full, untr.	51 @ 57
Ribs, 7-bone	56 @ 62
Armchux, 5-bone	39 @ 41
Briskets, 5-bone	33 @ 38
CHOICE STEER:	
Carcass, 5/700	44 @ 45½
Carcass, 7/900	43 @ 45
Rounds, flank off	52 @ 55
Loins, full, untr.	47 @ 52
Loins, full, trim.	62 @ 68
Ribs, 7-bone	52 @ 55
Armchux, 5-bone	39 @ 41
Briskets, 5-bone	33 @ 38
COW CARCASS:	
Comm'l., 350/700	32½ @ 35
Utility, 350/700	32 @ 34½
Can-cut, 350/700	31½ @ 34
VEAL CARC.: Choice Good	
60/90 lbs.	n.g. 46 @ 48
90/120 lbs.	53 @ 56 48 @ 50
120/150 lbs.	53 @ 56 47 @ 50
LAMB CARC.: Ch. & Pr. Good	
35/45 lbs.	40 @ 43 36 @ 39
45/55 lbs.	36 @ 41 33 @ 36
55/65 lbs.	34 @ 38 33 @ 37

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(cl., lb.)
Loins, reg., 8/12	43 @ 46
Loins, reg., 12/16	42 @ 44
Roston butts, 4/8	37 @ 40
Spareribs, 3 lb./dn	39 @ 41
Hams, sknd., 12/14	44½ @ 47
Picnics, s.s., 4/8	30 @ 33
Picnics, s.s., 6/8	30 @ 32
Bellies, 10/14	27 @ 29
NEW YORK:	(cl., lb.)
Loins, reg., 8/12	42 @ 47
Loins, reg., 12/16	41 @ 45
Hams, sknd., 12/16	45 @ 52
Boston butts, 4/8	33 @ 38
Spareribs, 3 lb./dn	37 @ 45

CHGO. FRESH PORK AND PORK PRODUCTS

	March 7, 1961
Hams, skinned, 10/12	48
Hams, skinned, 12/14	43½
Hams, skinned, 14/16	41
Picnics, 4/8 lbs.	28
Picnics, 6/8 lbs.	26½
Pork loins, boneless	65
Shoulders, 16/dn.	30
(Job lots, lb.)	
Pork livers	20
Tenderloins, fresh, 10's	75
Neck bones, bbls.	10½ @ 11
Feet, s.e., bbls.	11

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, March 8, 1961	
Choice steer, 6/700	\$40.00 @ 40.75
Choice steer, 7/800	39.25 @ 39.75
Choice steer, 8/900	38.25 @ 38.75
Good steer, 6/800	36.50 @ 38.75
Choice heifer, 5/700	39.00 @ 39.25
Good heifer, 5/700	36.50 @ 37.00
Cow, c-c & util.	28.50 @ 30.00
Pork loins, 8/12	40.50 @ 41.50
Pork loins, 12/16	none qtd.
Rost. butts, 4/8	30.50 @ 31.00
Hams, sknd.,	none qtd.
Denver, March 8, 1961	
Choice steer, 6/700	40.50 @ 40.75
Choice steer, 7/800	39.00 @ 39.25
Good steer, 6/800	38.50
Choice steer, 8/900	38.00 @ 38.25
Choice heifer, 5/700	38.00 @ 38.25
Cow, utility	29.50 @ 30.50

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, March 8, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or fresh		Frozen	F.F.A. or fresh		Frozen
46½	10/12	46½	30n	6/8	30n
41½a	12/14	41½n	30	8/10	30
39½	14/16	39½	28½	10/12	28
39½a	16/18	39½n	28	12/14	28
39¼	18/20	39¼	27	14/16	27
38¾	20/22	38¾	25¾	16/18	25¾
37½	22/24	37½	24½	18/20	24½
36½	24/26	36½			
36¼	25/30	36¼			
33	25/up, 2s in	33			

PICNICS			D.S. BRANDED BELLIES (CURED)		
F.F.A. or fresh		Frozen	n.q.	20/25 <td>24n</td>	24n
27	4/6	27	n.q.	25/30	24n
26	6/8	26			
25	8/10	25			
25	10/12	25			
25n	f.f.a. 8/up 2s in	25n			
26½b	fresh 8/up 2s in	n.q.			

FAT BACKS			D.S. clear		
Frozen or fresh		Cured	22 <td>20/25</td> <td>22n</td>	20/25	22n
10n	6/8	12n	21½	25/30	22n
10½n	8/10	12½	18¼	30/35	19n
12n	10/12	13¼	17	35/40	18n
12½n	12/14	13¾	15¾	40/50	15½
13n	14/16	14¾			
14n	16/18	15¼			
14n	18/20	15¼			
14n	20/25	16			

FRESH PORK CUTS			OTHER CELLAR CUTS		
Job Lot	Car Lot		Frozen or fresh		Cured
42	Loins, 12/dn	41½	10n	6/8	12n
41	Loins, 12/16	40½	10½n	8/10	12½
37½	Loins, 16/20	37	12n	10/12	13¼
36	Loins, 20/up	35	12½n	12/14	13¾
34	Butts, 4/8	32½	13n	14/16	14¾
32	Butts, 8/12	31n	14n	16/18	15¼
32	Butts, 8/up	31n	14n	18/20	15¼
37½	Ribs, 3/dn	36¼	14n	20/25	16
30	Ribs, 3/5	28			
23	Ribs, 5/up	21½			

a-asked, b-bid, n-nominal

LARD FUTURES PRICES

(Drum contract basis)

Add ¼¢ to all prices ending in 2 or 7.

FRIDAY, MARCH 3, 1961

	Open	High	Low	Close
Mar. 13.50	13.50	13.35	13.40b	
May 13.20	13.35	13.00	13.20	
July 13.20	13.30	13.00	13.35	
Sept. 12.95	13.00	12.90	13.00	

Sales: 2,920,000 lbs.

Open interest at close, Thurs., Mar. 2: Mar., 108; May, 171; July, 151, and Sept., 29 lots.

MONDAY, MARCH 6, 1961

	Open	High	Low	Close
Mar. 13.50	13.55	13.35	13.45	
May 13.25	13.30	13.10	13.30b	
July 13.35	13.35	13.10	13.25	
Sept. 13.05	13.10	13.00	13.10	

Sales: 2,440,000 lbs.

Open interest at close, Fri., Mar. 3: Mar., 84; May, 181; July, 155, and Sept., 30 lots.

TUESDAY, MARCH 7, 1961

	Open	High	Low	Close
Mar. 13.45	13.45	13.40	13.40b	
May 13.27	13.37	13.10	13.15	
July 13.22	13.45	13.02	13.12a	
Sept. 13.05	13.15	12.80	12.87b	

Sales: 2,560,000 lbs.

Open interest at close, Mon., Mar. 6: Mar., 74; May, 188; July, 160, and Sept., 35 lots.

WEDNESDAY, MARCH 8, 1961

	Open	High	Low	Close
Mar. 13.35	13.35	13.20	13.25b	
May 13.02	13.07	12.25	12.90	
July 12.95	13.02	12.30	12.77	
Sept. 12.70	12.72	12.35	12.50b	

Sales: to come

Open interest at close, Tues., Mar. 7: Mar., 76; May, 188; July, 165, and Sept., 36 lots.

THURSDAY, MARCH 9, 1961

	Open	High	Low	Close
Mar. 13.20	13.20	13.15	13.15	
May 12.77	12.77	12.40	14.42b	
July 12.70	12.70	12.25	12.25	
Sept. 12.52	12.55	12.10	12.10	

Sales: 6,000,000 lbs.

Open interest at close, Wed., Mar. 8: Mar., 71; May, 186; July, 173, and Sept., 35 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Mar. 3, 1961	Mar. 5, 1961
P.S. lard (a)	3,280,000	5,640,274
P.S. lard (b)	280,000	240,332
D.R. lard (a)	2,402,898	1,359,225
D.R. lard (b)	80,000	1,707,285
TOTAL LARD	6,042,898	8,947,116

(a) Made since Oct. 1, 1960.
(b) Made previous to Oct. 1, 1960.

SLICED BACON

Sliced bacon production for the week ended February 18, amounted to 18,353,269 lbs., according to the U. S. Department of Agriculture.

Meats Shade Lower

Meat prices averaged a shade lower in the week ended February 28, according to the wholesale price index for the period. The Bureau of Labor Statistics dropped the average wholesale price index on meats to 96.7 from 96.9 for the previous week. Meanwhile, the general level of consumer commodities held steady at an index of 119.8. The same indexes for the corresponding week last year were 94.6 and 119.4 per cent, respectively.

PORK DECLINES, MINUS MARGINS WIDEN

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins grew less favorable to packers as the minus positions on all three classes widened from levels of last week. Markdowns were fairly general on pork products, while the live market reacted more slowly on the bearish trend. The minus margins on light hogs were almost doubled from last week.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$12.50	\$17.84	\$11.75	\$16.39	\$11.27	\$15.73
Fat cuts, lard	5.56	7.95	5.63	7.91	5.29	7.27
Ribs, trimmings, etc.	2.15	3.07	1.99	2.77	1.86	2.60
Cost of hogs	18.06		17.93		17.50	
Condemnation loss	.09		.09		.09	
Handling, overhead	2.64		2.40		2.18	
TOTAL COST	20.79	29.70	20.42	28.56	19.77	27.46
TOTAL VALUE	20.21	28.86	19.37	27.07	18.42	25.60
Cutting margin	.58	.84	1.05	1.49	1.35	1.86
Margin last week	.31	.43	.92	1.31	1.10	1.51

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles March 7	San Francisco March 7	No. Portland March 7
1-lb. cartons	18.00@20.00	16.00@20.00	15.00@18.50
50-lb. cartons & cans	17.50@18.50	16.00@19.00	None quoted
Tierces	16.25@17.25	15.00@17.00	13.50@15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, March 8, 1961

Refined lard, drums, f.o.b. Chicago	\$16.25
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	16.62
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.75
Leaf, kettle rendered, drums, f.o.b. Chicago	17.25
Lard flakes	17.00
Standard shortening, North & South, delivered	21.50
Hydrogenated shortening, N. & S., drums, del'vd.	21.75

VEGETABLE OILS

Wednesday, March 8, 1961

Crude cottonseed oil, f.o.b. Texas	12½n
Southeast Valley	13½n
Corn oil in tanks, f.o.b. Decatur	16¾
Soybean oil, f.o.b. mills	13.20b
Coconut oil, f.o.b. Pacific Coast	11½n
Peanut oil, f.o.b. mills	13¾
Cottonseed foots: Midwest, West Coast	11½
East	11½
Soybean foots: Midwest	1¾

WEEK'S LARD PRICES

	P.S. or D.R. cash (Bd. Trd.)	Dry rend. loose (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Mar. 3	13.40n	12.62	15.12n
Mar. 6	13.45n	12.62	15.12n
Mar. 7	13.40n	12.62	15.00n
Mar. 8	13.25n	12.37	14.75n
Mar. 9	13.15n	11.87	14.50n

Note: add ½¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 4, 1961, was 15.9, the U. S. Department of Agriculture has reported. This ratio compared with the 16.1 ratio for the preceding week and 12.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.119, \$1.116 and \$1.126 per bu. during the three periods, respectively.

OLEO OILS

Prime oleo stearine, bags	13
Extra oleo oil (drums)	16¾
Prime oleo oil (drums)	16¾

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Mar. 3—Mar., 14.65b-69a; May, 14.85-87; July, 14.95; Sept., 14.54b-60a; Oct., 13.85b-93a, and Dec., 13.62b-70a.
Mar. 6—Mar., 14.85b-15.00a; May, 15.01@14.98; July, 15.09-11; Sept., 14.66b-72a; Oct., 13.95, and Dec., 13.83.
Mar. 7—Mar., 14.67; May, 14.77; July, 14.90-88; Sept., 14.47; Oct., 13.74b-76a, and Dec., 13.60b-65a.
Mar. 8—Mar., 14.70b-72a; May, 14.84; July, 14.97-95; Sept., 14.47b-49a; Oct., 13.65b-68a, and Dec., 13.50.
Mar. 9—Mar., 14.50b-58a; May, 14.53; July, 14.62-61; Sept., 14.20b-23a; Oct., 13.47, and Dec., 13.30b-33a.
a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, March 8, 1961

BLOOD

Unground, per unit of ammonia, bulk 6.50n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 7.00n
Med. test 6.75n
High test 6.50n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$87.50@ 90.00
50% meat, bone scraps, bulk ... 85.00@ 87.50
60% digester tankage, bagged ... 87.50@ 95.00
60% digester tankage, bulk ... 85.00@ 90.00
80% blood meal, bagged 125.00@ 130.00
Steamed bone meal, 50-lb. bags (specially prepared) 100.00
60% steamed bone meal, bagged 95.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) *4.00@ 4.25
Hoof meal, per unit ammonia .. 16.50@ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein ... 1.60n
Medium test, per unit prot. ... 1.55n
High test, per unit prot. 1.50n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 16.00
Jaws, feet (non gel) ton 3.00@ 5.50
Trim bone, ton 5.00@ 9.00
Pigskins (gelatin), lb. (cl) 8@ 8½
Pigskins, smoked, edible (cl) .. 16@ 18½

ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton 60.00@ 80.00
Winter coll, dried, midwest, ton 65.00@ 70.00
Cattle switches, piece 1@ 2
Winter processed (Nov.-Mar.) gray, lb. 15@ 17
*Del. midwest, tdel. mideast, n-nom., a-asked

TALLOW and GREASES

Wednesday, March 8, 1961

A soft undertone was evident late last week in the inedible tallow and grease market, as buyers' ideas in most cases were fractionally under the last traded levels. Some bleachable fancy tallow sold at 6⅞¢, c.a.f. Chicago. Prime tallow sold at 6½¢, special tallow at 6¼¢, and yellow grease and No. 1 tallow at 6¢, all delivered Chicago. Several tanks of choice white grease, all hog, changed hands at 9½¢, c.a.f. New York.

Some choice white grease, all hog, sold at 8½¢, c.a.f. Chicago. Edible tallow sold at 11½¢, delivered Chicago, and more was available at the same price. Last reported trading on an f.o.b. River basis was at 11¢. Some edible tallow moved at 10¾@10⅞¢, f.o.b. Denver.

Bleachable fancy tallow was bid Friday at 7⅞@7¼¢, c.a.f. East, and the outside price was on high titre stock. Several tanks of original fancy tallow sold at 7½¢, c.a.f. New York. Some special tallow and B-white grease sold at 6¼¢, c.a.f. Chicago.

Additional buying interest was apparent on original fancy tallow at 7⅞¢, delivered New York. A few more tanks of edible tallow sold at 11½¢, c.a.f. Chicago. Bleachable fancy tallow met inquiry at 6¾¢, c.a.f. Chicago, but sellers were persistent in asking ⅛¢ higher. It was reported that a few more tanks of edible tallow sold at 10¾¢, f.o.b. Denver. Some choice white grease, all hog, sold at 9½¢, c.a.f. East.

The inedible tallow and grease market was steady at the start of the week. Bleachable fancy tallow was bid at 7⅞@7¼¢, c.a.f. New York, and the top price was on high titre material. Choice white grease, all hog, traded at 9¼¢, c.a.f. New Orleans. Choice white grease, all hog, was also bid at 9⅞¢, c.a.f. New York, and offered at 9½¢. Special tallow sold at 6¼¢, and yellow grease at 6¢, c.a.f. Chicago.

Some edible tallow moved on Tuesday at 11⅞¢, c.a.f. Chicago; later additional tanks of edible tallow sold at 11½¢, also c.a.f. Chicago. Some edible tallow was available at 10⅞¢, f.o.b. River. Edible tallow was also offered at 10⅞¢, f.o.b. Denver area;

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special tallow was bid at 6 $\frac{7}{8}$ ¢, and possibly at 7¢, c.a.f. New York. Yellow grease was reported to have met interest at 6 $\frac{3}{4}$ @6 $\frac{7}{8}$ ¢, also New York.

The market on inedible fats was firmer at midweek. Bleachable fancy tallow sold at 6 $\frac{7}{8}$ ¢, special tallow at 6 $\frac{1}{4}$ ¢, and yellow grease at 6¢, all c.a.f. Chicago. Yellow grease was bid at 6 $\frac{5}{8}$ @6 $\frac{3}{4}$ ¢, c.a.f. New York; some low acid material sold at the outside price. Special tallow was bid at 6 $\frac{3}{4}$ @6 $\frac{7}{8}$ ¢, New York. Bleachable fancy tallow met inquiry at 7@7 $\frac{1}{8}$ ¢, c.a.f. Avondale, La.

TALLOW: Wednesday's quotations: edible tallow, 10 $\frac{7}{8}$ ¢, f.o.b. River, and 11 $\frac{1}{2}$ ¢, Chicago basis; original fancy tallow, 7 $\frac{1}{8}$ ¢; bleachable fancy tallow, 6 $\frac{7}{8}$ ¢; prime tallow, 6 $\frac{1}{2}$ ¢; special tallow, 6 $\frac{1}{4}$ ¢; No. 1 tallow 6¢, and No. 2 tallow, 5 $\frac{1}{2}$ ¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 8 $\frac{1}{2}$ ¢; B-white grease, 6 $\frac{1}{4}$ ¢; yellow grease, 6¢, and house grease, 5 $\frac{3}{4}$ ¢.

EASTERN BY-PRODUCTS

New York, March 8, 1961
Dried blood was quoted today at \$5.50 per unit of ammonia. Wet rendered tankage was listed at \$5.75 per unit of ammonia and dry rendered tankage was quoted at \$1.55@1.60 per protein unit.

USSR Recent Buyer Of Large Lot U.S. Bleachable Tallow

Russia recently booked vessel space to move 10,000 to 15,000 tons of fancy bleachable tallow. It was understood the USSR purchased about 25,000 tons of the product early in February. This was the first large sale of tallow to Russia in about three years.

Some dealers in New York believe part of the tallow may be re-shipped to Red China, which is suffering from a food shortage because of recent severe drought. Low grade tallow is used extensively in the manufacture of soap, but some of the higher quality tallow is used for human consumption in some areas.

Foreign Technicians Develop Ways To Upgrade U.S. Tallow

Foreign technicians have developed methods for processing and upgrading some United States inedible tallow and grease and have been moving it into edible channels in increasing quantities, Tallow Research Inc., has revealed. The process of splitting inedible fats into chemically pure fatty acid and reconstituting it into an edible product holds considerable possibilities, according to TRI. Under existing food and drug law this is not permitted in the U.S.

CHICAGO HIDES

Wednesday, March 8, 1961

BIG PACKER HIDES: Major producers sold about 75,000 hides last week at $\frac{1}{2}$ ¢ to 1¢ advances. River heavy native steers closed out the week at 12¢, up 1¢, after some earlier trading at 11 $\frac{1}{2}$ ¢. Butt-brands, after earlier sales at 10¢, closed the week at 10 $\frac{1}{2}$ ¢. There was a fair movement of Colorado stock at 9¢, followed by later trading at 9 $\frac{1}{2}$ ¢. Northern branded cows sold up to 12 $\frac{1}{2}$ ¢, and some Southwestern cows brought a premium of 13 $\frac{1}{2}$ ¢. About 13,000 River heavy native cows sold 1¢ higher at 13 $\frac{1}{2}$ ¢. Light hides were scarce and firm. Some St. Paul-Eau Claire production sold $\frac{1}{2}$ ¢ higher to 17 $\frac{1}{2}$ ¢. A car of Kansas City light average, coolers included, moved at 23¢.

Wednesday, heavy native steers sold at 13¢, River, and at 13 $\frac{1}{2}$ ¢, lower freight points. Butt-brands sold 1¢ higher at 11 $\frac{1}{2}$ ¢. Fremont light average brought 12¢. Colorado hides rose 1¢ to 10 $\frac{1}{2}$ ¢, and a few light averages out of Fremont brought 11¢. Northern branded cows sold in a fair way at 13 $\frac{1}{2}$ ¢, also up 1¢. Heavy native cows sold earlier at 14 $\frac{1}{2}$ ¢, River, with some later trading at 15¢, an increase of 1 $\frac{1}{2}$ ¢ on later trades. A car of Northern light native cows sold 1¢ higher at 18 $\frac{1}{2}$ ¢.

SMALL PACKER AND COUNTRY HIDES: Small packer and country hides were firm this week. Locker-butcher 54-lb. averages sold at 13 $\frac{1}{2}$ @14¢, f.o.b. shipping points. The 50/52-lb. renderers moved mostly at 13¢, f.o.b. basis, while sales of same average No. 3 hides were at 9 $\frac{1}{2}$ @10¢. Midwestern small packer 60/62-lb. allweights firmed to 13 $\frac{1}{2}$ @14¢, with 50/52's tight and firm at 16 $\frac{1}{2}$ @17¢.

CALFSKINS AND KIPSKINS: No action was reported on the big packer market up to midweek. Northern heavy calf was quoted at 57 $\frac{1}{2}$ ¢ nominal, and light calf was reported moved late last week at 54¢. This was an increase of 1 $\frac{1}{2}$ ¢ from last trading basis. Earlier this week, a large producer moved several thousand River kips at 50¢, up 5¢ over last trading. Some overweights sold at 40¢. Small packer allweight calf held steady at 40@42¢, with some small-lot action noted at the outside price at midweek. Allweight kips were steady at 33@34¢. Country allweight calf held at 28@30¢ nominal, while allweight kips were quoted at 23@24¢ nominal.

SHEEPSKINS: Although offerings of shearlings have been light, demand has been narrow and the market was steady with a week ago.

Northern-River No. 1's were quoted at .80@1.00, with No. 2's holding at .50@.65 nominal. Southwestern No. 1's were steady at 1.25@1.30, with No. 2's nominal at .80@.85. Demand for fall clips has been narrow, with the current market quoted at 1.50@1.55; some Southwestern's were offered at 1.75. Midwestern lamb pelts again proved easier, and were quoted at 2.20@2.30 per cwt. liveweight basis. Full wool dry pelts were draggy at .18 nominal. Pickled lambs were available at 5.50 and sheep at 6.50 per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Mar. 8, 1961	Cor. date 1960
Lgt. native steers	...	20 $\frac{1}{2}$ n	20 $\frac{1}{2}$ n
Hvy. nat. steers	...13	@13 $\frac{1}{2}$	13 @13 $\frac{1}{2}$ n
Ex. lgt. nat. steers	...	22 $\frac{1}{2}$ n	23n
Butt-brand. steers	...	11 $\frac{1}{2}$	11 $\frac{1}{2}$ n
Colorado steers	...	10 $\frac{1}{2}$	11n
Hvy. Texas steers	...	11 $\frac{1}{2}$	11 $\frac{1}{2}$ n
Light Texas steers	...	18 $\frac{1}{2}$ n	18 $\frac{1}{2}$ n
Ex. lgt. Texas steers	...	20 $\frac{1}{2}$ n	21n
Heavy native cows	...15	@15 $\frac{1}{2}$	15 @15 $\frac{1}{2}$
Light nat. cows	...18 $\frac{1}{2}$ @19	19 @20	
Branded cows	...13 $\frac{1}{2}$ @14 $\frac{1}{2}$	13 $\frac{1}{2}$ @14	
Native bulls	...9 $\frac{1}{2}$ @10n	11 $\frac{1}{2}$ @12 $\frac{1}{2}$ n	
Branded bulls	...8 $\frac{1}{2}$ @9n	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ n	
Calfskins:			
Northern, 10/15 lbs.	...	57 $\frac{1}{2}$ n	56n
10 lbs./down	...	54n	55n
Kips, Northern native, 15/25 lbs.	...	50n	46n

SMALL PACKER HIDES		STEERS AND COWS:
60/62-lb. avg.	...	13 $\frac{1}{2}$ @14n 13 @13 $\frac{1}{2}$ n
50/52-lb. avg.	...	16 $\frac{1}{2}$ @17n 17 @17 $\frac{1}{2}$ n

SMALL PACKER SKINS		Calfskins, all wts.	@42	42 @45n
Kipskins, all wts.33 @34	35 @38n	

SHEEPSKINS		Packer shearlings:
No. 180@1.00n 1.70@2.10n
No. 250@.65n 1.40@1.50n
Dry Pelts18n .25n
Horsehides, untrim.	...	7.50@8.00n 11.00@11.50n
Horsehides, trim.	...	7.00n 10.50@11.00n

N. Y. HIDE FUTURES

Friday, March 3, 1961				
	Open	High	Low	Close
Apr. ...	16.45b	16.50	16.40	16.49b-.54a
July ...	16.45b	16.55	16.40	16.51b-.58a
Oct. ...	16.50	16.50	16.45	16.50b-.55a
Jan. ...	16.30b	16.40b-.50n
Apr. ...	16.25b	16.41b-.50n

Monday, March 6, 1961				
Apr. ...	16.45b	17.35	16.70	17.25
July ...	16.55b	17.34	16.79	17.25b-.30a
Oct. ...	16.60	17.34	16.60	17.25b-.30a
Jan. ...	16.50b	17.20	17.10	17.25b-.30a
Apr. ...	16.50b	17.25	17.15	17.25b-.30a

Tuesday, March 7, 1961				
Apr. ...	17.15b	17.25	16.91	17.08
July ...	17.10	17.25	17.00	17.10b-.15a
Oct. ...	17.10b	17.30	17.15	17.10b-.20a
Jan. ...	17.10b	17.10b-.25a
Apr. ...	17.10b	17.10b-.20a

Wednesday, March 8, 1961				
Apr. ...	17.38	17.75	17.38	17.73b-.75a
July ...	17.40	17.90	17.40	17.75b-.90a
Oct. ...	17.48	17.85	17.48	17.75b-.90a
Jan. ...	17.30b	17.75	17.50	17.75
Apr. ...	17.75b	17.75	17.65	17.75

Thursday, March 9, 1961				
Apr. ...	17.85	18.45	17.85	18.05b-.14a
July ...	17.95	18.50	17.95	18.14
Oct. ...	17.95	18.54	17.95	18.15b-.25a
Jan. ...	17.95	18.18	17.95	18.18
Apr. ...	17.85b	18.25	18.25	18.05b-.14a

LIVESTOCK MARKETS... Weekly Review

USDA Separates Slaughter Data on Barrows, Gilts for First Time in Market News Bulletin

Separate data on barrow slaughter and on gilt slaughter were published by the U.S. Department of Agriculture for the first time last week in its "Livestock, Meat and Wool Market News—Weekly Summary and Statistics." The information is being obtained from a sample provided by cooperating packers operating under federal inspection.

Data for the Month of January have been released already. Information on February slaughter will appear in March. In succeeding months a similar pattern will be followed, with the data published once each month in the edition of the weekly market news bulletin issued toward the close of the month.

USDA spokesmen said separate reports of barrow slaughter and gilt slaughter are being added to the regular slaughter information to help improve forecasts of hog supplies. Collection of the separate hog slaughter data began in October, 1960. The following table summarizes data collected so far:

Month	Barrows and Gilts Reported Separately				
	Total F.I. hog slaughter	Number of firms reporting	Number of head	Per cent Barrows	Per cent Gilts
Oct. 1960	5,407,000	21	983,000	53.53	46.47
Nov. 1960	5,707,000	25	1,277,000	53.46	46.54
Dec. 1960	5,753,000	28	1,221,000	53.77	46.23
Jan. 1961	5,744,000	28	1,234,000	53.20	46.80

New Zealand Lamb Kill This Season Expected To Hold About Even With Last Year's Record

New Zealand's lamb slaughter this season (October 1960-September 1961) is expected to be about the same as the 1959-60 record of 18,200,000 head. Although the 1960 lamb crop was 2 per cent larger than a year earlier, breeding ewe numbers are still being increased and more ewe lambs will probably be held back on farms for herd replacements. Lambs from the crop are now being marketed and peak slaughter was in January and February.

The number of lambs saved in 1960 was 32,189,000, compared with 31,373,000 a year earlier. The 1960 lamb crop was 50 per cent greater than in 1951, mostly as a result of the steady increase in ewe numbers.

SLAUGHTER STEERS AND HEIFERS

Steers and heifers sold out of first hands for slaughter at seven markets in January, 1961-60; numbers, costs and percentages are shown below as follows:

STEERS, JANUARY, 1961-60									
—Number of head—		Pct. of total		Av. price, cwt.					
Jan. 1961	Jan. 1960	Jan. 1961	Jan. 1960	Jan. 1961	Jan. 1960				
Prime	18,278	14,889	5.0	4.4	\$28.65	\$27.98			
Choice	169,931	168,973	46.7	50.3	26.68	25.95			
Good	153,278	128,804	42.2	38.3	24.75	23.91			
Standard	18,961	20,627	5.2	6.1	21.79	21.21			
Commercial	457	277	.1	.1	22.89	21.67			
Utility	2,773	2,746	.8	.8	19.76	18.23			
All grades	363,678	336,316			25.70	24.95			

HEIFERS, JANUARY, 1961-60									
Jan. 1961	Jan. 1960	Jan. 1961	Jan. 1960	Jan. 1961	Jan. 1960				
Prime	3,015	2,919	2.2	2.3	27.44	26.87			
Choice	67,282	55,324	48.1	43.9	25.89	25.48			
Good	58,804	55,726	42.1	44.2	24.22	23.64			
Standard	8,569	10,400	6.1	8.2	21.21	20.43			
Utility	2,051	1,790	1.5	1.4	18.34	17.45			
All grades	139,721	126,159			24.87	24.23			

TRUCKED-IN LIVESTOCK AT 56 MARKETS

Trucked-in receipts of livestock at 56 markets, years, 1960-59, were reported by the USDA, as follows:

	Number of head		Per cent of total	
	Year	Year	Year	Year
	1960	1959	1960	1959
Cattle	17,346,356	17,063,673	91.2	89.5
Calves	2,729,228	2,826,755	87.0	86.6
Hogs	28,300,180	31,517,936	91.5	90.7
Sheep and lambs	8,388,884	8,653,510	67.0	66.7

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 7, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$18.00-18.35	—	\$18.50-18.75
200-220	—	—	18.25-18.50	\$18.50-18.75	18.50-18.75
220-240	—	—	18.25-18.50	18.50-18.75	18.50-18.75
U.S. No. 2:					
180-200	—	—	18.00-18.35	—	—
200-220	—	—	18.25-18.50	—	18.25-18.50
220-240	—	—	18.25-18.50	—	18.25-18.50
240-270	—	—	17.75-18.25	—	—
U.S. No. 3:					
200-220	\$17.50-17.85	\$17.75-18.00	—	—	17.75-18.25
220-240	17.35-17.85	17.50-17.75	17.75-18.00	—	17.75-18.25
240-270	17.25-17.75	17.25-17.75	17.50-18.00	—	17.50-18.00
270-300	17.25-17.50	17.25-17.50	17.00-17.75	—	17.25-17.75
U.S. No. 1-2:					
180-200	18.00-18.35	17.75-18.50	18.00-18.50	18.00-18.50	18.25-18.50
200-220	17.85-18.35	18.25-18.50	18.25-18.50	18.50-18.75	18.25-18.50
220-240	17.85-18.35	17.75-18.35	18.25-18.50	18.50-18.75	18.25-18.50
U.S. No. 2-3:					
200-220	17.50-18.10	17.75-18.25	18.00-18.25	18.00-18.25	17.75-18.25
220-240	17.50-18.10	17.75-18.00	18.00-18.25	18.00-18.25	17.75-18.25
240-270	17.25-18.00	17.50-17.75	17.75-18.25	17.75-18.25	17.50-18.00
270-300	17.25-17.65	17.25-17.50	17.25-17.75	17.00-18.00	17.25-17.50
U.S. No. 1-2-3:					
180-200	17.60-18.15	17.50-18.25	18.00-18.40	17.25-18.25	18.00-18.25
200-220	17.60-18.15	17.75-18.25	18.00-18.40	18.25-18.50	18.00-18.25
220-240	17.50-18.15	17.75-18.25	18.00-18.40	18.25-18.50	18.00-18.25
240-270	17.35-18.10	17.50-17.75	17.75-18.25	18.00-18.25	17.50-18.00
SOWS:					
U.S. No. 1-2-3:					
180-270	17.25-17.50	—	—	—	—
270-330	17.00-17.50	—	17.00-17.25	17.00-17.50	16.75-17.00
330-400	16.50-17.50	16.25-17.00	16.50-16.75	16.75-17.25	16.50-17.00
400-550	16.00-16.75	15.25-16.50	15.75-16.50	16.25-16.75	16.25-16.75

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	—	27.00-28.25	26.50-27.00	26.50-27.25	—
1100-1300	—	—	26.25-27.00	26.50-27.25	—
1300-1500	—	25.00-28.25	24.75-26.50	24.75-27.25	—
Choice:					
700-900	24.75-26.50	—	—	—	24.75-26.25
900-1100	24.75-26.50	24.50-27.50	24.50-26.50	24.75-26.75	24.75-26.25
1100-1300	24.25-26.50	24.00-27.50	24.00-26.50	24.25-26.75	24.25-26.00
1300-1500	23.75-26.25	23.00-26.75	23.00-26.25	23.25-26.50	24.00-25.75
Good:					
700-900	22.25-24.75	22.25-24.50	22.00-24.50	22.00-24.75	23.00-24.75
900-1100	22.50-25.00	22.25-24.50	22.00-24.50	22.00-24.75	22.75-24.75
1100-1300	22.00-25.00	21.50-24.00	21.75-24.50	21.50-24.75	22.50-24.75
Standard, all wts.					
Utility, all wts.	18.75-22.75	19.50-22.25	19.00-22.00	18.00-22.00	18.00-23.00
HEIFERS:					
Prime:					
900-1100	—	26.00-26.25	25.25-26.00	25.75-26.50	—
Choice:					
700-900	24.00-25.75	23.75-26.00	23.50-25.25	24.00-26.00	23.50-25.25
900-1100	23.75-25.75	23.75-26.00	23.50-25.25	23.75-26.00	23.50-25.50
Good:					
600-800	21.50-24.00	—	20.75-23.25	21.00-24.00	22.00-23.50
800-1000	21.25-24.00	21.00-23.75	20.75-23.50	21.00-24.00	21.75-23.50
Standard, all wts.					
Utility, all wts.	18.00-21.75	18.75-21.00	18.00-20.75	18.50-21.00	17.50-22.00
COWS, all wts.					
Commercial	16.50-17.50	15.50-17.25	15.75-16.50	15.75-17.00	16.00-16.50
Utility	15.50-17.00	15.25-17.00	15.00-16.00	15.25-16.00	15.00-16.00
Cutter	14.00-16.00	14.75-16.25	14.00-15.50	14.50-15.50	14.50-15.50
Canner	12.00-14.50	12.75-14.75	13.50-14.25	13.50-14.75	13.50-14.50
BULLS (Yrls., Excl.) All Weights:					
Commercial	17.50-19.50	16.75-20.50	17.00-19.00	16.00-19.00	18.00-19.50
Utility	17.00-19.50	17.25-20.50	17.00-19.00	16.50-18.50	18.50-20.50
Cutter	14.50-17.00	17.25-19.50	15.50-18.00	15.50-16.50	16.50-18.00
VEALERS, All Weights:					
Ch. & pr.	35.00	31.00	—	28.00	28.00-34.00
Std. & gd.	19.00-31.00	19.00-28.00	—	18.00-25.00	18.00-28.00
CALVES (500 lbs. Down):					
Ch. & pr.	23.00-25.00	—	—	—	23.00-25.00
Std. & gd.	14.00-23.00	—	—	—	18.00-23.00

SHEEP & LAMBS:

LAMBS (110 lbs. Down):					
Prime	17.50-18.00	17.75-18.00	17.25-17.75	—	17.75-18.00
Choice	16.25-17.75	17.00-18.00	16.50-17.75	16.50-17.75	17.25-17.50
Good	15.50-16.50	15.75-17.00	16.00-16.50	15.50-16.75	—
LAMBS (105 lbs. Down, shorn):					
Prime	17.50	17.00-17.25	16.50-17.00	—	—
Choice	17.00	16.25-17.25	16.00-16.50	16.00-17.00	16.00-17.00
Good	—	15.50-16.50	15.75-16.00	15.00-16.25	—
EWES:					
Gd. & ch.	5.50-6.50	6.50-8.00	3.50-5.00	5.75-7.75	6.00-7.00
Cull & util.	6.00-8.00	6.00-7.00	4.00-6.00	5.00-7.00	4.00-6.00

CORN BELT DIRECT TRADING

Des Moines, Mar. 8—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	17.50@18.15
U.S. No. 1, 220-240	17.50@18.15
U.S. No. 2, 200-220	17.25@17.75
U.S. No. 2, 220-240	17.25@17.75
U.S. No. 2, 240-270	16.65@17.55
U.S. No. 3, 200-220	16.85@17.50
U.S. No. 3, 220-240	16.85@17.50
U.S. No. 3, 240-270	16.25@17.30
U.S. No. 3, 270-300	15.60@16.70
U.S. No. 1-2, 200/220	17.50@18.00
U.S. No. 1-2, 220/240	17.50@18.00
U.S. No. 2-3, 200/220	17.00@17.75
U.S. No. 2-3, 220-240	17.00@17.75
U.S. No. 2-3, 240-270	16.50@17.50
U.S. No. 2-3, 270-300	16.00@16.95
U.S. No. 1-3, 180-200	16.00@17.60
U.S. No. 1-3, 200-220	17.25@17.75
U.S. No. 1-3, 220-240	17.25@17.75
U.S. No. 1-3, 240-270	16.65@17.55

SOWS:	Cwt.
U.S. No. 1-3, 270-330	15.85@17.00
U.S. No. 1-3, 330-400	15.35@16.65
U.S. No. 1-3, 400-550	14.25@16.15

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	est.	actual
Mar. 2	74,000	64,000	57,000	
Mar. 3	51,000	67,000	38,000	
Mar. 4	27,000	23,000	39,000	
Mar. 6	81,000	73,000	79,000	
Mar. 7	86,000	69,000	74,000	
Mar. 8	30,000	61,000	48,500	

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Mar. 7, were as follows:

CATTLE:	Cwt.
Steers, choice	24.00@26.50
Steers, good	22.00@24.00
Heifers, gd. & ch.	21.50@24.50
Cows, util. & com'l.	15.25@16.50
Cows, can. & cut.	13.00@15.75
Bulls, util. & com'l.	16.50@18.50
Vealers, gd. & ch.	25.00@29.00
Calves, gd. & ch.	19.00@23.50
BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/240	none qtd.
U.S. No. 3, 220/240	17.75@18.00
U.S. No. 3, 240/270	17.50@18.00
U.S. No. 3, 270/300	17.25@17.75
U.S. No. 1-2, 180/200	18.35@18.65
U.S. No. 1-2, 200/220	18.35@18.50
U.S. No. 1-2, 220/240	18.35@18.50
U.S. No. 2-3, 200/220	18.00@18.25
U.S. No. 2-3, 220/240	17.75@18.25
U.S. No. 2-3, 240/270	17.75@18.25
U.S. No. 2-3, 270/300	17.50@17.75
U.S. No. 1-3, 180/200	18.00@18.35
U.S. No. 1-3, 200/220	18.00@18.35
U.S. No. 1-3, 220/240	18.00@18.35
U.S. No. 1-3, 240/270	17.75@18.25
SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	16.75@17.00
330/400 lbs.	16.50@17.60
400/550 lbs.	16.00@16.50
LAMBS:	Cwt.
Choice & prime	17.00@17.50
Good & choice	16.00@17.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Mar. 7, were as follows:

CATTLE:	Cwt.
Steers, choice	24.75@25.10
Steers, std. & gd.	20.50@22.00
Heifers, gd. & ch.	23.00@24.25
Cows, utility	15.25@17.00
Cows, can. & cut.	13.25@15.50
BARROWS & GILTS:	Cwt.
U.S. No. 1-2, 200/235	19.00@19.25
U.S. No. 1-3, 180/240	18.75@19.00
U.S. No. 2-3, 200/250	18.25@18.50
SOWS:	Cwt.
325/400, U.S. 2-3	16.25@17.10
500/640, U.S. 2-3	15.50@15.75
LAMBS:	Cwt.
Choice & prime	17.25@17.75
Choice, shorn	16.25@16.50

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Mar. 7, were as follows:

CATTLE:	Cwt.
Steers, choice	25.00@26.50
Steers, good	22.00@25.00
Heifers, gd. & ch.	22.00@25.50
Cows, util. & com'l.	14.50@16.50
Cows, can. & cut.	13.00@15.50
Bulls, util. & com'l.	17.00@21.00
VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
Stand. & good	20.00@28.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/200	18.15@18.25
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 3, 200/220	17.25@17.50
U.S. No. 3, 220/240	17.25@17.50
U.S. No. 3, 240/270	17.00@17.25
U.S. No. 3, 270/300	16.75@17.00
U.S. No. 1-2, 180/200	18.00@18.25
U.S. No. 1-2, 200/220	18.00@18.25
U.S. No. 1-2, 220/240	17.75@18.25
U.S. No. 2-3, 200/220	17.50@17.75
U.S. No. 2-3, 220/240	17.25@17.75
U.S. No. 2-3, 240/270	17.00@17.25
U.S. No. 2-3, 270/300	16.75@17.50
U.S. No. 1-3, 180/200	17.50@18.00
U.S. No. 1-3, 200/220	17.75@18.00
U.S. No. 1-3, 220/240	17.50@18.00
U.S. No. 1-3, 240/270	17.25@17.75
SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	16.50@17.00
330/400 lbs.	16.00@17.00
400/550 lbs.	15.25@16.25
LAMBS:	Cwt.
Choice & prime	none qtd.
Good & choice	15.50@17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Mar. 7, were as follows:

CATTLE:	Cwt.
Steers, choice	24.50@26.25
Steers, good	21.25@25.00
Heifers, ch. & pr.	23.75@25.75
Cows, util. & com'l.	15.50@17.00
Cows, can. & cut.	14.00@16.00
Bulls, util. & com'l.	17.00@18.25
VEALERS:	Cwt.
Good & choice	25.00@30.00
Calves, gd. & ch.	21.00@24.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.10@18.25
U.S. No. 1, 220/240	18.00@18.25
U.S. No. 3, 240/270	17.50@18.00
U.S. No. 3, 270/300	17.25@17.60
U.S. No. 1-2, 180/200	18.00@18.25
U.S. No. 1-2, 200/220	18.00@18.25
U.S. No. 1-2, 220/240	18.00@18.25
U.S. No. 2-3, 200/220	17.85@18.15
U.S. No. 2-3, 220/240	17.85@18.15
U.S. No. 2-3, 240/270	17.50@18.00
U.S. No. 2-3, 270/300	17.25@17.75
U.S. No. 1-3, 180/200	17.90@18.25
U.S. No. 1-3, 200/220	17.85@18.25
U.S. No. 1-3, 220/240	17.75@18.25
U.S. No. 1-3, 240/270	17.50@18.15
SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	17.00@17.50
330/400 lbs.	16.50@17.00
400/550 lbs.	16.00@16.75
LAMBS:	Cwt.
Choice & prime	17.00@18.00
Good & choice	16.00@17.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Mar. 7, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	23.50@26.00
Steers, std. & gd.	22.00@23.50
Heifers, good	22.00@23.00
Cows, util. & com'l.	15.00@17.00
Cows, can. & cut.	11.00@13.50
Bulls, util. & com'l.	18.00@20.00
VEALERS:	Cwt.
Choice	35.00
Good & choice	29.00@34.00
Calves, gd. & ch.	20.00@24.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 190/230	18.00@18.25
U.S. No. 1-2, 180/230	17.75@18.00
U.S. No. 2-3, 190/240	17.50@17.75
U.S. No. 3, 200/250	17.00@17.25
SOWS, U.S. No. 2-3:	Cwt.
270/350 lbs.	15.50@16.00
400/600 lbs.	15.00@15.50
LAMBS:	Cwt.
Choice & prime	18.00@19.00
Good & choice	17.00@18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended March 4, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	11,025	8,978	50,771	34,258
Baltimore, Philadelphia	8,873	2,152	31,993	3,567
Cincy., Clevel., Detroit, Indpls.	18,375	3,552	134,677	12,873
Chicago area	17,928	5,785	45,160	5,725
St. Paul-Wis. areas ²	28,807	18,213	107,845	20,165
St. Louis area ³	10,591	1,370	82,989	4,673
Sioux City-So. Dak. areas ⁴	20,586	...	95,690	15,779
Omaha area ⁵	39,413	190	78,867	17,660
Kansas City	15,598	...	32,193	...
Iowa-So. Minnesota ⁶	29,688	8,345	297,783	33,218
Louisville, Evansville, Nashville, Memphis	5,471	2,194	70,524	...
Georgia-Florida-Alabama area ⁷	8,694	3,387	38,091	...
St. Joseph, Wichita, Okla. City	19,673	657	49,271	10,586
Ft. Worth, Dallas, San Antonio	9,833	3,361	16,751	12,720
Denver, Ogden, Salt Lake City	20,355	178	15,224	32,098
Los Angeles, San Fran. areas ⁸	29,120	1,132	29,786	35,629
Portland, Seattle, Spokane	8,094	231	17,815	3,762
GRAND TOTALS	309,122	59,725	1,195,430	242,713
TOTALS SAME WEEK 1960	288,337	66,282	1,165,668	224,196

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Feb. 25, compared with same week in 1960, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS	LAMBS
	All wts.	Gd. & Ch.	Grade B	Good
	1960	1961	1960	1961
Calgary	\$19.60	\$20.95	\$19.75	\$24.35
Lethbridge	18.85	20.85	21.50	22.00
Edmonton	19.10	20.60	28.00	31.00
Regina	18.50	21.20	28.75	29.25
Moose Jaw	19.00	20.75	21.50	22.75
Saskatoon	19.50	20.50	28.50	31.50
Pr. Albert	19.25	20.25	26.75	26.00
Winnipeg	20.38	22.17	32.17	33.14
Toronto	21.50	23.00	36.00	33.00
Montreal	22.65	22.95	32.05	32.75

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended March 4:

	Cattle and Calves	Hogs
Week ended March 4 (estimated)	2,125	22,400
Week previous (six days)	2,938	21,788
Corresponding week last year	3,113	22,016

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Feb. 25, compared:

	Week ended Feb. 25	Same week 1960
CATTLE		
Western Canada	19,912	17,985
Eastern Canada	14,317	16,538
Totals	34,229	34,523
HOGS		
Western Canada	47,855	60,628
Eastern Canada	64,632	72,114
Totals	112,487	132,742
All hog carcasses graded	124,560	142,359
SHEEP		
Western Canada	3,701	3,689
Eastern Canada	3,221	3,419
Totals	6,922	7,108

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Mar. 3, with comparisons:

	Cattle	Hogs	Sheep
Week to date	207,700	301,900	93,100
Previous week	186,600	291,700	95,300
Same wk. 1960	194,800	300,700	84,900

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended March 4:

	Cattle	Calves	Hogs	Sheep
Salable Total, (incl. directs)	129	9	none	none
Prev. wk.—Salable Total, (incl. directs)	1,170	87	15,460	5,370

*Includes hogs at 31st Street.

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The Meat Trail...



WHITE HOUSE-BOUND steaks are checked by Nebraska's Governor Frank B. Morrison (left), who is sending steaks to call President Kennedy's attention to the quality of Nebraska corn-fed beef, and by Lester Simon, president, Table Supply Meat Co., Omaha, who supplied steaks. During his last visit to Washington, Governor Morrison told Kennedy that he "might become addicted to them because the only thing that is good as a Nebraska steak is a second one." Table Supply Meat sent two dozen steaks to the President.

JOBS

CHARLES A. WATSON, controller and treasurer at Patrick Cudahy, Inc., Cudahy, Wis., has been elected to the company's board of directors, announced **RICHARD D. CUDAHY**, president of the firm. Before joining Patrick Cudahy in 1960, Watson was treasurer of Pacific Northwest Pipeline Corp., Salt Lake City, Utah, and also held executive positions in several of that company's subsidiaries and affiliated firms.



C. A. WATSON

CHESTER C. CALVERT, a former supervisor with the Agriculture Marketing Service at Los Angeles, now is associated with the sales staff of Union Packing Co., Vernon, Cal., announced **KURT VON BAUER** of Union Packing.

Libby, McNeill & Libby, Chicago, has announced the election of **ROBERT L. GIBSON, JR.**, as a director and **JOHN H. EHRENFELD** as vice president in charge of the canned meats division. Gibson succeeds **A. O. VERBEKE**, who is retiring, and Ehrenfeld

assumes the position of **CLINTON L. NELSON**, who also is retiring. Gibson, who joined Libby in 1941 as an assistant foreman in the firm's plant at Sunnydale, Cal., is vice president of the company's western division. Ehrenfeld started with Libby in 1941 as a general line retail salesman in the Pittsburgh area. Before his latest appointment, Ehrenfeld was director of merchandising and sales manager for the canned meats division, a position he held since 1953.

ADOLPH (BUCKY) DROBKA has been appointed manager of processing production at Patrick Cudahy, Inc., Cudahy, Wis., announced **RICHARD D. CUDAHY**, president. In his new position, Drobka will be responsible for all planning and operating functions involved in curing, smoking, canning, sausage making and other processing activities. Drobka joined Patrick Cudahy in 1949, the same year in which he was graduated from the University of Wisconsin with a degree in chemical engineering. He is serving on the sausage committee of the National



ADOLPH DROBKA

independent meat packers association at the present time.

The Wm. Schludberg-T. J. Kurdle Co., Baltimore, has announced the election of **RICHARD B. HAYNES** as assistant secretary and the appointments of **JAMES W. SEIFERT** as assistant controller and **GEORGE U. ECKENRODE** as chief cost accountant. Haynes, who also will retain his position as controller, has been with the Baltimore firm for the past 13 years. He is a member of the accounting committee of the American Meat Institute. Seifert is a veteran of 25 years' service with the firm, a director of the National Association of Accountants and a member of the accounting committee of the National Independent Meat Packers Association. Eckenrode has been associated with the Schludberg-Kurdle firm for the past 20 years.

PLANTS

Central Packing Co., Hattiesburg, Miss., has discontinued plant operations, announced **RALPH SPENCER**, vice president. The plant was wrecked by explosions, fire and flood waters. According to Spencer, the firm will resume operations as soon as the plant can be repaired.

A fire at Rocky Mountain Packing Co., Casper, Wyo., destroyed 100 tons of hay and damaged a corral.

The Columbia Basin may get a new meat packing plant soon if a survey shows livestock volume to be sufficient, members of the Grant



FIRST PLACE in carcass judging contest at 1961 Ohio Spring Barrow Show was awarded to Tom Bernard (right) for prize-winning carcass which had dressing percentage of 72.6. Shown with Bernard is Don Decker, treasurer of The Val Decker Packing Co., Piqua O., where show was held.

Country Livestock Association were told recently by WILLIAM BURKE of James Henry Packing Co., Seattle. Burke said that the Basin could supply nearly 80 per cent of the meat needs of Washington, Oregon and northern Idaho.

Site and buildings of the old Gibson Packing Co., Yakima, Wash., have been sold to ALFRED H. and JUNE E. SETTLEMAYER by trustees of the I. M. Perry Institute. Settlemyer said the new owners plan to renovate the property.

The Krey Packing Co. plant in St. Louis was heavily damaged recently by a fire that reportedly started when a spark from a welder's torch ignited a frame trolley-conveyor chute. The blaze spread through the conveyor system into the cork-insulated ceiling of the cutting room. More than 800 employees fled the building.

A permit to convert a three-story brick building into a meat processing plant has been issued to Safeway Stores, Inc., by the Wilmington, Del., city building inspector. The conversion is estimated to cost approximately \$125,000.

TRAILMARKS

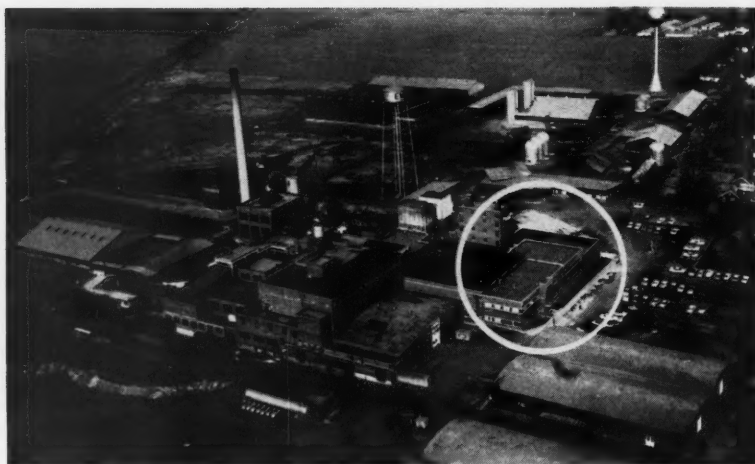
J. B. HAWKINS, general manager of Lykes Bros., Inc., Tampa, Fla., has been appointed to Florida's 20-man agricultural advisory council by State Commissioner of Agriculture DOYLE CONNER. Hawkins will represent the state's meat packing and processing interests during his one-year term.

L. R. (BUD) WELLS, manager of the Spokane, Wash., plant of Armour and Company, Chicago, was the featured speaker at the February dinner meeting of the Moses Lake Chamber of Commerce. Subject of Wells' speech was "Changes in the Meat Packing Industry During the Past 10 Years."

O. A. BROUER of Swift & Company, Chicago, and A. H. KREUDER of Wilson & Co., Inc., Chicago, have been elected to the board of directors of the Private Truck Council of America, Inc.

Prevo Packing Co., Inc., Dodge City, Kan., has been granted a charter of incorporation by the state authorizing capital of \$50,000.

NORMAN JOHANSEN of Johansen & Sons, Orland, Cal., meat packer, led the discussion during a carcass value demonstration at the annual meeting, banquet and field day sponsored by the Northern California Swine



AERIAL VIEW of Emge Packing Co., Inc., Fort Branch, Ind., shows new two-story plant and office building addition (circled). Office building section of new facility houses general offices, auditorium and space for electronic accounting department. Adjacent is new area for processing smoked meats, which includes eight Julian smokehouses, each having 20,000-lb. capacity; hams are pumped and cured on lower floor and conveyed to smokehouse area. Feedlot at top center of picture has capacity for 1,000 head of cattle.

Growers, the California Pork Producers Association and the Agricultural Extension Service on March 11 at the Glenn County Fair Grounds, Orland, Cal.

FRANKLIN L. WEILAND, new third-generation president of Weiland Packing Co., Inc., Phoenixville, Pa., was honored at a testimonial dinner given for him by the company's managers, supervisors and sales representatives.

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., received a safe driving award from the Private Truck Council of America, Inc., at the organization's 22nd annual convention in Dallas recently.

Idaho Meat Packers, Inc., Caldwell, Ida., contributed a 600-lb. carcass of beef to the Boise (Ida.) Children's Home.

THEODORE J. HINTIKKA, a veteran of 37 years' service with Armour and Company, Chicago, has retired as head of the sausage department at the company's facility located in Houston, Texas.

New York State has granted charters of incorporation to the following firms: Fort Plain Packing Co., Inc., 201 Main st., Fort Plain; Tully's Beef Co., Inc., 10 Johnston st., Newburgh; Allen Packing Co., Inc., 467 Crown, Brooklyn; Bonnie Meat Co., Inc., 494 Roquette ave., South Floral Park, and Delta Meats, Inc., 6018 18th ave., Brooklyn.

FRANCIS J. PESCHKE, sales manager of Heil Packing Co., St. Louis, retired March 1 after 40 years of serv-

ice with the company. Starting with the firm as a cooler man, Peschke later advanced to the position of night superintendent and subsequently became sales manager. He will continue with the firm in an advisory capacity.

Mrs. MYRTLE ELSHEIMER has sold her controlling interest in Elsheimer Meat Products, Inc., West Union Ia., to her three sons-in-law and daughters. The sons-in-law, TED DOSCHER, F. J. ROBINSON and CLARENCE BIERMANN, will hold 57 per cent of the stock, divided equally among them, and the daughters will receive the remaining 43 per cent, to be bought by them over the next 15 years. Robinson is serving as president of the firm, Biermann as vice president, Doscher as vice president and secretary and Mrs. BIERMANN as chairman of the board. Mrs. Elsheimer will remain a director of the company.

HARRY WAHLERT, president of Dubuque Packing Co., Dubuque, Ia., has been named a chamberlain of the cape and sword to Pope John XXIII, according to an announcement by Archbishop LEO BINZ of Dubuque. The title is a high papal honor conferred on laymen.

JAMES B. COLEMAN has retired after 49 years of service with Swift & Company, Chicago, the past 18 of which were spent in the general superintendent's office assigned to labor relations matters. Coleman joined Swift in 1912 at Omaha. Also announced was the retirement of FORREST L. YORK, director of Swift's

transportation department at the National Stock Yards, East St. Louis, Ill. York, who served in the transportation department for the past 37 years, is succeeded by PAUL V. MULVANEY, his assistant since 1952.

ERNEST H. LARSON, controller at Geo. A. Hormel & Co., Austin, Minn., has been elected to the Controllers Institute of America.

Rosen Meat Packing Co., Phoenix, Ariz., purchased 63 head of cattle at the Arizona National Livestock Show, which was held last month in Phoenix. The purchase made Rosen the largest individual buyer.

John P. Harding Market Co., Chicago, has announced the formation of a new subsidiary, John P. Harding Market Co. of California, Los Angeles, for the manufacture and sale of corned beef products. WILLIAM BASTEIN is president of the new federally inspected operation.

Gov. NORMAN A. ERBE of Iowa was the featured speaker during February 24 dedication ceremonies at the new \$1,000,000 plant of Iowa Beef Packers, Inc., near Denison, Ia. Production at the new plant was scheduled to begin March 6.

Sponsored by the National Asso-



ROTATING CHALLENGE trophy of National Live Stock and Meat Board is presented to Kansas State University for one year after team from that school won 19th annual intercollegiate meat judging contest at Southwestern Livestock Exposition in Fort Worth. Shown (l. to r.) are: Kenneth R. Franklin, director of Meat Board educational services; Prof. R. A. Merkel, coach of Kansas State team; and team members Larry Gundiff, Talmadge, Kan.; Larry Theurer, Wellington, Kan., and Wilbur Smith, Cherryvale, Kan. Kansas State also placed first in lamb grading class of intercollegiate contest, which took place recently in Armour and Company plant located at Fort Worth.

ciation of Hotel and Restaurant Meat Purveyors, Chicago, a series of lectures is being conducted at the Culinary Institute, New Haven, Conn., under the chairmanship of PETER H. PETERSEN, Petersen-Owens, Inc., New York City. The talks, which

started March 3, will continue through April 12. Speakers and topics include: MEYER S. GERTMAN, S. M. Gertman Co., Inc., Boston, "Merchandising Meats for Profit;" KAY NAWN, U.S. Department of Agriculture, "Grading of Meats and Gov-

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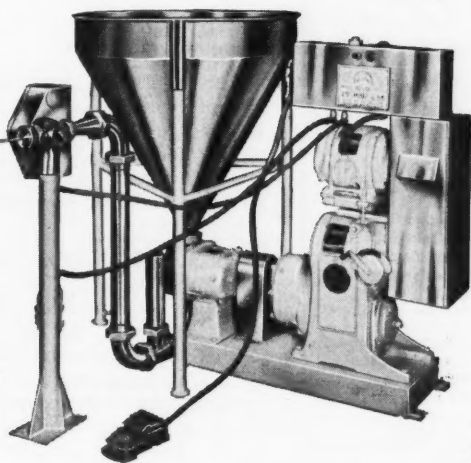
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33 S. Clark St., Chicago 3, Ill.

ernment Regulations," and E. W. McGrath, Cross Bros. Meat Packers, Inc., Philadelphia, "What the Meat Buyer Should Know." Juniors and seniors at the Culinary Institute will attend the lectures.

ALBERT M. HEIL has marked 50 years of service with Swift & Company, all in Chicago. He is a member of the banking department at the Swift general office. Heil's son, ALBERT, and daughter, Mrs. ROBERT M. NAVICKIS, also are employees of the Swift organization.

The Sugardale Provision Co., Canton, O., is promoting hams for Easter through a vigorous advertising campaign. "Enjoy ember-smoked Sugardale ham for happy Easter eating" is the theme the firm is using in newspapers, on radio and television and on a four-color wall poster, which is being distributed to Sugardale merchants.

Dr. HAROLD J. HILL of Armour and Company, Chicago, will be the guest speaker at the seventh annual Washington State University Beef Cattle Day on April 28 at Pullman, Wash. The event is designed to acquaint cattlemen with the latest in beef cattle feeding, breeding, management and marketing. Dr. Hill will discuss Armour's beef cattle improvement program at the meeting.

DEATHS

HAROLD BRAUN, 65, president of Harold Braun & Co., Milwaukee hide brokerage firm, died while vacationing in Palm Springs, Cal.

ISADORE L. KARASIN, 56, a partner in Carson Packing Co., Philadelphia meat processor, passed away. He is survived by his widow, LILLIAN, a daughter and two sons.

HENRY LINDER, 58, head of the manufacturing and sausage kitchen at Piedmont Packing Co., Hillsboro, N.C., died after an illness of two months. A native of Germany, Linder is survived by his wife and four daughters.

CHARLES E. HAMAN, 79, who spent his entire working life in the meat packing industry, died recently. Haman started in the meat industry with Swift & Company, Chicago, in 1900. Following Swift, which he left in 1909, Haman served with Swartzchild & Sulverge, John J. Felin, F. M. Sinclair, Ltd., W. B. Cassell Co. and F. C. Rogers. In 1933, he joined Jacob E. Decker & Sons, Mason City, Ia., a division of Armour and Company, Chicago. He left Decker in 1947 to open a brokerage firm and retired several years ago.

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

PLANTS FOR SALE

CHARLEVOIX, MICHIGAN

THIS OFFER MAY STARTLE YOU: But it is bonified, as you will learn upon investigation. Will sell for \$130,000 wholesale plant for distribution of meat and poultry, including all equipment, trucks, farm and new abattoir, on terms that same should pay for itself in unusually short time, properly managed, or will lease on terms that net owners 6% from investment. Few such opportunities ever offered. If you feel you could qualify, why not contact

H. G. FOSTER

20 Broadway, Holiday Park
STUART FLORIDA

FULL LINE PACKINGHOUSE

LEASE or SALE: U. S. Government Inspected. Now in operation. Capacity 750 cattle, 2,500 hogs, 100,000 \pm smoked meats and 75,000 \pm sausage products per week. Not necessary to kill cattle and hogs to operate profitably. Beef kill may be increased to 1,250 cattle per week and hog to 5,000 per week. North central location. Good source for livestock. Experienced personnel. Convenient to Cleveland and on direct line to all cities in the east. Will consider leasing to chain store operator, packer or responsible jobbers. Brokers protected. ES-106, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

VISTA, CALIFORNIA. Just north of San Diego. FOR SALE or LEASE: Rural slaughterhouse. Ideal for beef breaking and/or sausage plant. None in San Diego county. Market wide open. For further information call JAMES ARMSTRONG, RA 8-1586, evenings, FALLBROOK, CALIFORNIA. R 2, Box 110 P.

FOR SALE or LEASE or MERGER: Modern, efficient beef packing plant in the Chicago area. Estate settled now. Can be disposed of. RESPONSIBLE PARTIES ONLY. FS-90, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SLAUGHTERING PLANT FOR SALE: 50 cattle per day. Under state supervision. 40 miles from Chicago. 20 acres. FS-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITY

FOR SALE, LEASE, PARTNER or CUSTOM KILL: Proposition considered. Tax loss meat packing corp Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MISCELLANEOUS

CASH IN ON YOUR LOSSES

DIVERSIFIED COMPANY: Seeks money or allied corporation having recent loss in 6 figures. Opportunity to recover some of your losses. Replies held in strictest confidence. Have your attorney or accountant communicate with Box W-70, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT FOR SALE

BUFFALO 38 B SILENT CUTTER: With 15 H.P. motor. Will be reconditioned by Keebler Engineering Company of Chicago, Ill. Price \$795.00 or may be bought as-is very reasonably. Harry C. Wenzel & Sons Inc., P. O. Box 283, Marshfield, Wisconsin.

FOR SALE-EPOXY RESIN MATERIALS FOR "WELDING", PATCHING, PROTECTING AND SKID-PROOFING CONCRETE, MASONRY AND WOOD MATERIALS.

THE FIRST PRODUCT IN HISTORY CAPABLE OF WELDING CONCRETE AND MASONRY MATERIALS.

GREGG INDUSTRIES

763 South Wayne Place Wheeling, Illinois

FOR SALE-NEW AND USED FRICTION SMOKE GENERATORS.

GREGG INDUSTRIES

763 South Wayne Place Wheeling, Illinois

THE NATIONAL PROVISIONER, MARCH 11, 1961

EQUIPMENT FOR SALE

THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

1709 W. HUBBARD ST., CHICAGO 22, ILL.
PHONE CANal 6-2290

NEW-USED-REBUILT

MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

COMPLETE RENDERING PLANT

FOR SALE: 1-Cooker, Anco, (blood dryer) 5'x12', flathead; 3-Cookers, Dupps, 5'x9', jacketed head; 1-Cracking Grinder; 1-Solvent Extraction Rendering (2-Condensers; gas fired; 1-Condenser, liquid); Bucket Conveyors and misc. equipment.

PACKERS EQUIPMENT COMPANY,

10338 Coburg Lands Drive, St. Louis 37, Missouri

ATTENTION! PACIFIC NORTHWEST. FOR SALE: One model 3 U.S. heavy duty bacon slicer. In good operating condition. Contact: PACIFIC MEAT CO. LTD., 8950 Shaughnessy Street, Vancouver 14, B. C.

300—USED ANCO HAM MOLDS, stainless steel, 5-piece, 4x4x27

200—USED HAM BOILERS, Nos. 112, 114, 116, with lids.

1—JONES-SUPERIOR #53 SAW, right-hand type, just rebuilt, in excellent condition

\$600.00 f.o.b. Chicago, Illinois

T. G. KOPLOCK & COMPANY
Citizens Bldg. GL 4-9055
Canton, Ohio

FOR SALE

50—A Boss Cutter \$1,295.00
43—B Buffalo Cutter 1,150.00
54—B Buffalo Cutter 1,495.00
90 Boss Cutter, 50 H.P. 895.00

H. D. Laughlin & Sons, Inc.

3522 North Grove Fort Worth 6, Texas
Market 4-7211

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

ONE: #1050 Seydelmann Super Cutter, Model K 401 P, 700 lb. capacity, Serial # K 401-5508, with motor, no starter. Call or write: THE RATH PACKING COMPANY, Purchasing Department,

FACTORY NEW: FRYMA Combination Colloid Mill meat grinder, 22 H.P. Sacrifice #1050. Contact Box FS-60, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ATMOS SMOKE HOUSE

SMOKER, heat generator, duct work and automatic controls for 3 care smoke house. WEST PIKE PACKING COMPANY, Box 85, Beallville, Pennsylvania. Phone days, 919. nights 107 M

BARLIANT'S WEEKLY SPECIALS

EQUIPMENT LIQUIDATION SWIFT & CO.—VANCOUVER, B. C.

Consolidation of two Swift & Company West Coast plants has made possible the following offerings of "hard to get" items at low prices:

BACON PRESS: Dohm & Nelke, Jr. \$1,750.00
PICKLE INJECTORS: (2) Anco mdl. 992, w/9-needle heads, 1 HP. mtr. ea. \$1,750.00
BACON SKINNER: Townsend mdl. #52-A, 1 1/2 HP. motor \$1,350.00
GRINDER: Buffalo mdl. #668G, 15 HP. motor & #668X head \$750.00
HAM MOLDS: (100) Globe Hoy #114, with covers & springs ea. \$10.00
SLICER: U.S. Heavy Duty mdl. #3, w/shingling conveyor, 1 HP. motor \$1,150.00
STUFFER: Randall 200#, w/air piping \$550.00
BAND SAW: Jones-Superior #54T, w/stainless steel moving top table, 3 HP. motor \$750.00
SLICER: U.S. mdl. 170GS, complete, 1/4 HP. \$750.00
SILENT CUTTER: Buffalo #54-B, 40 HP. \$1,350.00
COMBINATION CASING CLEANING LAYOUT: similar to Anco #595 \$1,150.00
CUT-MIX: Mixers Inc. #4, 40 HP. motor, w/2-sets knives \$550.00
PICKLE SCALES: (2) Griffith #52-R, stainless ea. \$225.00
TRIPE WASHER: belt drive, w/3/4" perf. \$100.00
LARD ROLL: 3' x 6' \$450.00
LARD FILLER: Globe \$100.00
LARD FILLER: for 50# cartons \$50.00

We suggest you review this listing and contact us immediately to get full details on any item. Because time is so extremely short equipment is offered subject to prior sale & confirmation.

MUST MOVE AT ONCE!!

Special Condenser Offering

2743—SHELL & TUBE CONDENSERS: (4) vertical, 54" I.D. x 16' long, all welded construction, ASME & Hartford coded, 3091 sq. ft. cooling surface equal to 200 ton at 15 sq. ft. per ton, 6 months old Bids requested.

Current General Offerings.

2941—TY-PEELERS: (2) late models, 1st class cond., lowest price ever ea. \$1,950.00
3047—TY-LINKER: good condition \$1,350.00
3106—PRESTO LINKER: all size natural casings, portions as well as links \$1,495.00
3112—WRAP-KING: mdl. M (for frankfurts), cellophane & shrinkable film, OA, 30" wide 8'8" long, infed conveyor 70" long, discharge conveyor 36" long, good condition \$5,500.00
3139—FROZEN FOOD SLICER: Anco mdl. 833, w/ "B" knfs, good condition \$2,000.00
3140—SLICER: mdl. #832, round, oval & square mold holders, 4-sets "A" knives, w/12" long conveyor, 7" Neoprene belt, v. g. cond. \$2,500.00
3109—PATYMAKERS: (3) Hollymatic #54 ea. \$650.00
2910—DIANA DICER: C. E. Dippel mdl. 9, \$1,050.00
2855—FROZEN FOOD SLICER: GENCO, mdl. 2-16, automatic feeder, stainless steel, tables 50" x 15 1/2" wide Neoprene belt—reduced to \$2,350.00
2978—SILENT CUTTER: Buffalo #50, 30 HP. \$975.00
2992—FROZEN MEAT CUTTER: Seybold \$475.00
2961—BAND SAW: Jim Vaughan mdl. K, w/motor and starter \$325.00
2818—EXACT WEIGHT SCALES: (18) mdl. 253 & 273, good condition ea. \$45.00
2968—VACUUM PUMP: Ingersoll-Rand type 15, size 12 x 6, excellent condition \$600.00
2642—DRY RENDERING COOKERS: (2) Anco 5' x 9', flat head, with motor ea. \$1,000.00
3005—HOG BACK BONE SAWS: (2) Best & Donovan type P, 8" blade ea. \$185.00
3006—HAM MARKER SAWS: (4) Best & Donovan 8" blade ea. \$185.00
3120—RAIL SCALE: Toledo 500# dial x 1/4" grad., 100# tare beam, 200# cap. beam, shallow pattern, w/4' rail—rebuilt \$600.00
3113—TEE-CEE PEELER: w/shaker \$1,350.00

We have offerings of two complete o-rating meat packing & processing plants in the Ohio area. Both plants have government inspection (Beef & Hogs) and can be purchased for a fraction of their original cost. Good business opportunities for the right party. Additional details available at our Chicago office.

All items subject to prior sale and re-mention
• New, Used & Rebuilt Equipment
• Liquidators and Appraisers
WRITE FOR FULL PARTICULARS
1631 S. Michigan Ave., Chicago 16, Ill.
WABach 7-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 51]

POSITION WANTED

FRED W. DEPPNER, CONSULTANT

PACKING HOUSE PROBLEMS

309 W. 30th St. Phone MOhawk 2-8008

HUTCHINSON, KANSAS

EXPERIENCED SAUSAGE MAKER—SUPERINTENDENT

Age 48, over 30 years' experience in all types of sausage, loaves, smoked and cured meat. Complete knowledge of costs, yields and all types of packaging and merchandising. Experienced in large and small tonnages. Excellent references. Will locate anywhere. W-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ANIMAL BY-PRODUCTS SUPERINTENDENT: Age 37, 15 years' experience in processing of animal by-products. Well versed in costs, methods, mechanical problems, personnel relations and quality control. Presently employed as plant superintendent. Wish to relocate. Complete resume furnished upon request. W-93, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: 42 years old, 25 years' experience, thoroughly experienced in slaughter, livestock procurement, beef cooler, boning, fabricating, good working knowledge of veal, lamb. Presently employed midwestern packer in administrative position. Desirous of making change because capabilities not being used. W-108, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Or small plant manager. Know all phases of business thoroughly. No drinking. Can handle help work sheet and costs. W-109, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: With 10 years' terminal, feedlot, auction sales, office and plant experience. Age 35. Want to relocate. W-110, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: Age 42, 24 years' experience—beef, pork sausage, smoked meats, dog food, canning, quality control and yields. Can furnish finest formulas. W-117, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: 20 years' experience. Able to take full responsibility for fresh meat and sausage operation, including procurement and sales. Able to relocate. W-34, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BEEF MANAGER: 20 years' experience in sales and production. Thorough knowledge of costs, yields, boning and fabricating. Able to supervise livestock buying. W-85, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WELL ROUNDED: Packing house man wants to represent meat packer or allied industry in Florida. Would consider adjoining states. W-96, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: 9 years' experience in work measurement techniques and supervision. Desires to relocate with small or medium sized company. Age 35. W-97, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: Young, aggressive, thoroughly experienced, capable of handling or supervising any or all phases of your industrial engineering program. W-98, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRODUCTION SUPERINTENDENT: Meat and dog food canning. Experienced in all phases of canning procedures. W-99, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EXPANSION PROGRAM CREATES TWO OUTSTANDING POSITIONS • PRODUCTION MANAGER • SALES MANAGER •

Well established sausage manufacturer, a leader in its field operating in a most modern plant, offers two challenging positions with unlimited potentials for aggressive managers. Eastern Seaboard location:

Production Manager must have complete Quality Control experience in processing of all sausage products, including smoked and cured meats, together with complete understanding of the latest packaging techniques.

Sales Manager must be thoroughly experienced in organizing and supervising aggressive Sales Department.

Brochure available covering functions of plant operations, plant personnel and extensive program outlined for immediate future. Our expansion program offers once a lifetime opportunity to join and grow with progressive management team. Our employees know of this ad. Send resume in complete confidence. Interview will be arranged with President of concern. All expenses will be paid. W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HIGH CALIBRE COMMISSION SALES REPRESENTATION EASTERN U. S. AREA

Our highly specialized "WORLD ADVERTISED" phosphate blend for curing and comminuted products necessitates qualified personnel. Our customers are found among the leaders of domestic and foreign meat packers. Replies should include necessary data for preliminary evaluation.

W-100, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

MEAT PACKAGING SPECIALIST

LARGE NATIONAL: Packaging firm has an opportunity for a meat packaging specialist to supervise the development of new packages and packaging techniques for the meat packing and allied industries. Requires extensive knowledge of products, packages, packaging techniques, packaging trends and processes within the meat packing and allied industries. Send complete resume of past experience in confidence to Box W-88, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORTION CONTROL SUPERINTENDENT: Experienced in development, production, costs and sales, wanted by well established Meat Packer, east coast, operating with absolutely latest type of equipment. Leader in area. Reply in detail including present and desired salary. All inquiries strictly confidential. W-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MANAGER

TO ORGANIZE: Steer department. Wholesale and fabricating. Heavy background in sales and production essential. Right man will participate in results. This is a good career opportunity. N. Y. City area. Send resume. Confidential.

SAFER BEEF CO. INC., 620 Brook Ave., Bronx 55, N. Y.

SAUSAGE SUPERINTENDENT

EASTERN PACKER: Requires man with heavy experience in all phases of sausage operations including formulation yields and cuts, with experience in packaging on automatic and semi-automatic machines. Send reply to Box W-103, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC: Convenient New York City area. COMPLETE CHARGE. Excellent opportunity for right man. Responsible to top management. Furnish references, age, salary requirements. Strict confidence, all applications. W-94, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: MANAGEMENT FOR NEW SLAUGHTERING PLANT IN CENTRAL NEBRASKA. W-104, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES REPRESENTATIVE

MEDIUM SIZED: Hotel and Restaurant meat purveyor desires to increase distribution and seeks experienced salesmen for choice territories in midwest and southwest U. S. Home office in Chicago. Compensation will be commensurate with experience and prior performance. Our employees know of this ad. Replies will be held in strictest confidence. Write in detail to Box W-101, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAN TO TRAVEL

IN ARGENTINE: To purchase meats. And also travel in Belgium and Holland to sell same. This is a good paying permanent position for a man experienced in meat. Opportunity for advancement. Established in 1907. Write:

BURTON HILL, President

Hill Packing Company Topeka, Kansas

MEAT SLICING SUPERINTENDENT

LARGE INDEPENDENT: Chicago company seeks man experienced in all phases of ham slicing and Flex-Vac 6-9 and 6-12 operations. Submit full details. Our people know of this ad. W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: Meat or food background. One man department. All phases of industrial engineering. Costs, time study and methods. W-114, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: SECOND SAUSAGE MAKER WITH FULL KNOWLEDGE OF SAUSAGE MAKING. W-115, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER WANTED: For state of West Virginia, to sell complete line of finest imported canned hams. Reply stating experience and give references. **BETTER CANNED PRODUCTS, Inc.,** 100 Hudson St., New York 13, N. Y.

SALES MANAGER

MUST HAVE: Demonstrated ability to plan, organize, and direct sales force distributing full line of meat products to chains and independent accounts. Middle west location. Fine growth opportunity. Send brief resume in confidence to Box W-91, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

USDA LABELS EXPEDITED

WITHIN HOURS OF RECEIPT \$4.50 EACH Complete services—Gov. information, labels, liaison—blue prints. FDA, etc. Available monthly hourly, per item.

JAMES V. HURSON 1426 G Street, N. W. Albee Bldg., Washington 5, D. C. Telephone REpublic 7-4122

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5 ILL.

HOG BUYERS EXCLUSIVELY

W. E. (Wally) Farrow

Earl Martin

FARROW and COMPANY

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481

Personalized Buying Service

Hi-Grade Ohio—Indiana Hogs

CINCINNATI LIVESTOCK COMPANY

Tom Huheey

MU 1-4334

Livestock Exchange Bldg.

Cincinnati 25, Ohio

Excellent Truck & Rail Service

14

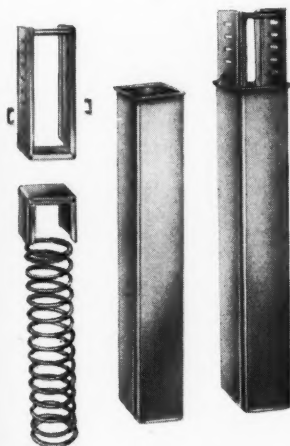
**GAUGE
STAINLESS
STEEL**



MOLDS

**KEEP THEIR SHAPE
SHAPE YOUR PRODUCTS
PERFECTLY**

PATENTED



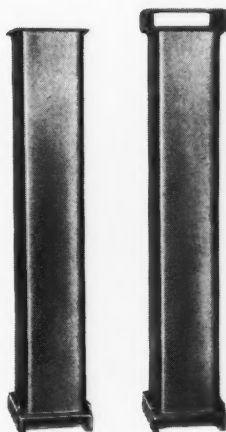
964 HAM MOLDS

These long, 14 gauge stainless steel molds withstand rough handling. They are designed to keep the right amount of pressure on the hams. Same mold tubes, with different attachments, can be used for forming luncheon meats as well.

37/8"x37/8"x27", weight 14 1/2 lbs.

4"x4"x27", weight 15 1/4 lbs.

4 1/2"x4 1/2"x27", weight 18 1/2 lbs.



965A LUNCH LOAF MOLDS

These long molds insure less waste and minimum washing, stuffing and handling time. The indented covers and clamps, which fit either end, eliminate leaking out of product during cooking process.

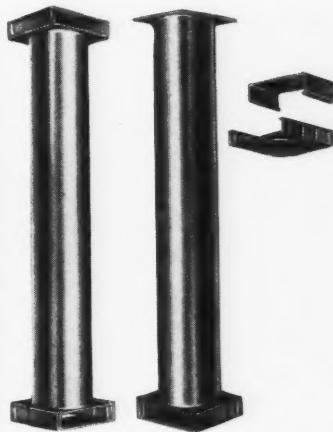
37/8"x37/8"x27", weight 12 1/2 lbs.

4"x4"x24", weight 11 lbs.

4"x4"x27", weight 13 lbs.

4 1/2"x4 1/2"x24", weight 17 lbs.

4 1/2"x4 1/2"x27", weight 19 lbs.

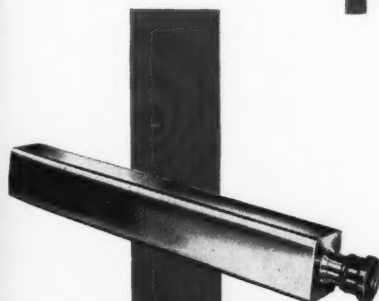


965R ROUND MOLDS

These molds are especially adapted to perfectly forming sausage type products to produce uniform round slices and minimum waste without the use of any casing. Flanges of covers and clamps are tapered to wedge tightly and prevent leakage.

4" inside diameter x 24" lg.,
weight 16 1/2 lbs.

4 1/2" inside diameter x 27" lg.,
weight 18 lbs.



966 LUNCH LOAF FILLING NOZZLE

The round tube which attaches to the stuffer cock feeds product through the hollow square stainless steel form. Form supports a 27" mold. Mold with cover clamp on one end is placed on nozzle, the stuffer cock is opened, and mold is filled while operator maintains sufficient back pressure against the mold. Filled mold is slid across face of nozzle to shear off excess product, then second cover is clamped on.

For 4" x 4" molds, weight 13 1/2 lbs.

For 4 1/2" x 4 1/2" molds, weight 14 1/2 lbs.

WRITE FOR CATALOG 64-B

THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



FAST OPENING AND CLOSING. Jamison Electroglide® Power Doors speed traffic to loading dock—single leaf cooler door, left, and bi-parting freezer door, right.

New \$3,000,000 automated plant features Jamison Horizontal Sliding Doors



SAVES REFRIGERATION. Jamison Manual Horizontal Sliding Door in combination with self-closing Flexidor®.



RAPID, CONVENIENT LOADING. Jamison Manual Horizontal Sliding doors facilitate loading of dairy products.

● In a dramatic advance toward automated processing of fluid milk and ice cream products, the Borden Company recently completed a new \$3,000,000 plant at Milwaukee, Wisconsin. An important feature of this modern plant is a number of Jamison Horizontal Sliding Cold Storage Doors.

More and more, in the design of new, modern facilities like this one, Jamison Doors are specified to save space, minimize refrigeration loss, speed traffic and facilitate handling of products and materials. Get the story of the cost-saving benefits of Jamison Doors from your architect, or write to Jamison Cold Storage Door Co., Hagerstown, Md.

JAMISON

COLD STORAGE DOORS

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